

Winter is here! Our greenhouses are giving us fantastic fresh aromatic herbs. We are still in business with greens. Very exciting!

It is my greatest wish that you enjoy what we have prepared for you this evening in New England.

Thursday, February 4, 2021

Executive Chef Chris Eddy

In accordance with Recent CT Covid-19 Regulations 2.1, the Restaurant will need to be completely vacated by 10:00PM

We apologize for any inconvenience; however, we need to abide by our state mandated protocols.

Thank you in advance for your cooperation.



Celery Root Soup Horseradish, croutons & parsley

Winvian Winter Salad Winter greens, citrus, avocado & hazelnuts

Pork Belly Tamale Queso fresco, lime & jalapeno

Hand Made Duck Ravioli
Duck confit, sunchoke & parmesan

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Atlantic Halibut
Roasted peppers, olives & capers

Pork Chop Sweet potato & maitake mushrooms

Bouef a la Mode Carrots, sunchokes & lardon

Hand Made Buckwheat Pasta Spinach, mushrooms & parmesan

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Mango & Vanilla Cream
Passionfruit cremeux

Rocky Road Mousse Peanuts & caramel cremeux

Winvian Carrot Cake Almond crumble & ginger gel



Three-Course Prix Fixe One Hundred & Ten Dollars per Person