

WINVIAN FARM



LITCHFIELD HILLS
CONNECTICUT

it

Summer is here! Our greenhouses and gardens are giving us fantastic fresh aromatic herbs and vegetables.

Very exciting!

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

Thursday, September 16, 2021

Executive Chef Chris Eddy

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Winvian Late Summer Salad

Garden green beans, plums, pecans, blue cheese & buttermilk

Roasted Quail

Braised Beluga lentils, lardons & chorizo

Hand Rolled Cavatelli

Pete Sepe lamb ragout & parmesan

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## Atlantic Salmon

Garden bok choy, turnips & aromatic coconut broth

## ‘Philly’ Tenderloin of Beef

Peppers, mushrooms, onion & provolone fondue

## Hand Rolled Garganelli “alla Norma”

Tomato fondue, eggplant & parmesan

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Milk Chocolate Namelaka

Chocolate cake & passionfruit

Lemon Cake

Vanilla cake, lemon drop & Winvian wild berries

Winvian Berry Soup (Vegan & gluten free)

Strawberry sorbet & oatmeal crumble

Humboldt Fog Goat Cheese

Jalapeno jam & grilled bread

**All herbs, cucumbers, long beans & tomatoes are organically grown on property.*

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