

Winningham Court

OCTOBER 15TH - NOVEMBER 2ND

Appetizers

Shrimp Cocktail

cocktail sauce, lemon

Brussels Sprouts

gorgonzola, cashew, paprika aioli

Puff Pastry

caramelized onion, goat cheese, honey

Salmon Rillette

smoked salmon, caper, baguette

French Onion Soup

Salads

Caesar Salad

crouton, white anchovy, fried caper, parmesan tuile

Roasted Pumpkin Salad

kale, pomegranate, feta, cider vinaigrette

Citrus Salad

grapefruit, Cara Cara orange, fennel, radicchio, champagne vinaigrette

Arugula Salad

shaved carrot, Candy Cane Beet, radish, almond, scallion vinaigrette

Available Add-ons for Salads:

*grilled chicken breast, grilled shrimp, fried shrimp,
fried oyster, grilled salmon**

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Entrees

Filet Mignon*

pommes purée, haricot verts, port wine demi
suggested wine pairing: BV Napa Cabernet Sauvignon

Berkshire Pork Chop*

polenta cake, braised cabbage, green tomato chutney
suggested wine pairing: Whispering Angel "The Beach" Rosé

Shrimp Fra Diavolo

chili oil, roasted tomato, basil, spaghettoni
suggested wine pairing: Chloe Pinot Grigio

Catch of the Day

*tricolor cauliflower, roasted red pepper, olive,
golden raisin, orange beurre blanc*
suggested wine pairing: Pascal Jolivet Sancerre

Ricotta Gnocchi

butternut squash, kale, sage, brown butter
suggested wine pairing: The Prisoner Chardonnay

Rack of Lamb*

confit fingerling potato, grilled asparagus, chimichurri
suggested wine pairing: Terrazas "Altos Del Plata" Malbec

Osso Bucco

risotto alla Milanese, gremolata
suggested wine pairing: Louis Latour Pinot Noir

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.