WYNDHURST

Before placing your order, please inform your server if a person in your party has a food allergy.

SMALL PLATES

Pumpkin Gnocci
Sautéed in Beurre noisette, tossed with fresh sage.
9.75

Tart of the Day
Light flaky pastry with a selected savory filling.
9.95

Fried Calamari with Banana Peppers
Crispy fried squid, chipotle aïoli dipping sauce.
12.00

Grilled Vegetable Salad **GF**
Seared Boucheron goat cheese, baby arugula, balsamic vinaigrette.
11.50

Roasted Acorn and Apple Bisque **GF**
Served with a nutmeg cream.
8.50

Baby Spinach Salad **GF**
Vermont feta cheese, candied walnuts, maple vinaigrette.
9.95

Charcuterie Plate
Chef's selection of smoked and preserved meats, local and domestic cheese, grilled baguettes and aged balsamic.
14.95

***Seared Scallops** **GF**
Seared scallops, baby arugula, cider vinaigrette, apple-pear chutney.
15.00

Classic Caesar Salad
Crisp Romaine hearts, fresh Parmigiano-Reggiano cheese, herbed croutons and white anchovies.
8.95

Mediterranean Tasting
Grilled Naan bread, hummus olive tapenade, marinated artichokes.
11.95

Shrimp Cocktail **GF**
Classic cocktail sauce, lemon wedge and mesclun greens.
10.95

Equinox Farm Mesclun Salad **GF**
Belgian endive, European cucumbers, grape tomatoes, sherry vinaigrette.
9.50

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

***GF** = gluten-free option*

ENTRÉES

***Roasted Chilean Seabass**
Wild Arctic bass, butternut squash chowder, fried wonton crisp, micro greens.
34.00

***Braised Lamb Shank** **GF**
Australian lamb, fresh Yukon gold mashed potatoes, roasted root vegetable, lamb jus.
28.00

***Duck Breast**
Pan seared Mullard breast of duck, sweet potato bread pudding, dried fruit gastrique.
28.00

***Strip Steak Au Poivre** **GF**
Choice black Angus strip, Cognac cream sauce, mashed potato, grilled asparagus.
31.00

***Cranwell Surf and Turf** **GF**
Petite filet mignon with sauce bordelaise and a grilled Canadian lobster tail,
roasted new potatoes, baby vegetables.
38.00

SPA SELECTION

Braised Leek and Red Pepper Encrusted Salmon
Farm raised salmon filet, Israeli couscous, steamed vegetable, saffron butter sauce.
27.00

Executive Chef
Carl DeLuce

Executive Sous Chef
David Jordan

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

***GF** = gluten-free option*

Nov 2013