

# Winston

*Happy New Year's!*

*First Seating \$59 person*

## STARTERS

### CALDO VERDE

*Portuguese Kale and Potato Soup with Linguica*

### ARUGULA SALAD

*Peperonata, Sweet Maya Onion, Chives, Radish,  
White Balsamic Dressing*

### GRUYÈRE POTATO DUMPLINGS

*Asparagus, Butternut Squash, Mushroom, Reggiano, Fines Herbs*

### GRILLED GULF SHRIMP

*Caponata, Roasted Tomato, Parsley Pesto*

## ENTRÉES

### WINSTON BRICK CHICKEN

*Pearl Onion, Yukon Potato, Mushroom, Bacon, Thyme, Au Jus*

### HERB CRUSTED SALMON

*Roasted Cauliflower, Red Pepper, Zucchini, Shallot, Verjus*

### ASIAN HANGER STEAK

*Yukon Potato, Savoy Cabbage, Sweet Soy Glaze*

### MUSHROOM PASTA

*Fresh Fusilli, Mushroom Medley, House-Made Black Truffle Butter*

## DESSERTS

### CHEESECAKE TRIO

*Vanilla, Chocolate, Pumpkin*

### THE DIRTY WINSTON

*Chocolate Hazelnut Layer Cake, Raspberry Sorbet*

EXECUTIVE CHEF: MICHAEL WILLIAMS



# Winston

*Happy New Year's!*

*Second Seating \$115 person*

## **STARTERS**

### **CALDO VERDE**

*Portuguese Kale and Potato Soup with Linguica*

### **ARUGULA SALAD**

*Peperonata, Sweet Maya Onion, Chives, Radish, White Balsamic Dressing*

### **GRUYÈRE POTATO DUMPLINGS**

*Asparagus, Butternut Squash, Mushroom, Reggiano, Fines Herbs*

### **GRILLED GULF SHRIMP**

*Caponata, Roasted Tomato, Parsley Pesto*

## **ENTRÉES**

### **PAN SEARED DIVER SCALLOPS**

*Red Pepper Confit, Pearl Onions, Butternut Squash, Asparagus*

### **NEW ENGLAND HALIBUT**

*Fingerling Potato, Leek, Corn, Creamy Clam Chowder*

### **BEEF TENDERLOIN AU POIVRE**

*Cracked Black Pepper, Potato Gratin, Baby Carrot, Mushroom Medley,  
Truffle-Infused Demi-Glace*

### **HUDSON VALLEY MAGRET DUCK BREAST**

*Moroccan Spice Honey Glaze, Gruyère Potato Dumpling, Asparagus,  
Blood Orange Port Reduction*

### **MUSHROOM PASTA**

*Fresh Fusilli, Mushroom Medley, House-Made Black Truffle Butter*

## **DESSERTS**

### **POACHED PEAR**

*Wine Reduction*

### **CHEESECAKE TRIO**

*Vanilla, Chocolate, Pumpkin*

### **THE DIRTY WINSTON**

*Chocolate Hazelnut Layer Cake  
Raspberry Sorbet*

**EXECUTIVE CHEF: MICHAEL WILLIAMS**

