

# Winston

*Three Course Dinner • \$70*

*Wine Pairings • \$30*

## STARTERS

### VICHYSOISE

*Potato and Leek Soup, Topped with Crispy Shallot*

### GRILLED SHRIMP AND AVOCADO SALAD

*Frisee, Tomato, Sweet Onion, Citrus Dressing*

### BEEF CARPACCIO

*Peperonata, Sweet Maya Onion, Radish, Chive,  
Baby Arugula, Extra Virgin Olive Oil, Balsamic Vinegar*

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*NV Champagne Brut Reserve, Nicolas Feuillatte, France*

## ENTRÉES

### PAN-SEARED NEW ENGLAND HALIBUT

*Roasted Corn, Tomato Confit, Cauliflower, English Peas,  
White Truffle Duxelle*

### BEEF TENDERLOIN AU POIVRE

*Duchesse Potato, Baby Artichoke Heart, Mushroom Medley*

### OVEN ROASTED RACK OF LAMB

*Brussels Sprouts, Crispy Fingerling Potato, Asparagus,  
Bordeaux Thyme Reduction*

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*Chenin Blanc, Nicolas Joly, Clos de la Bergerie, France 2011*

or

*Brunello di Montalcino, Banfi, Tuscany 2011*

## DESSERTS

### PASSION FRUIT AND WHITE CHOCOLATE MOUSSE CAKE

### THE DIRTY WINSTON

*Chocolate Hazelnut Layer Cake,  
Raspberry Sorbet*

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*Dessert Wine, Bourbon Barrel Blonde, Hudson Valley 2015*

*Happy New Year!*

