



# Hampton Winds

## DINNER MENU

### STARTERS

#### **Spinach Salad**

Candied Sweet Potato, Smoked Corn, Avocado, Pickled Red Onion, Cilantro Vinaigrette

#### **Potato Pancake Trio**

Smoked Apple Butter, Blood Orange Crème Fraîche, and whipped hot honey topped with pomegranate

#### **Fritto Misto**

Fried Calamari, Squash & Artichoke hearts tossed with banana peppers, olives, and grape tomatoes

#### **Triopita**

Cranberry Jam, Local Honey, Pistachio

#### **Arancini**

Ground Beef, Sweet Peas, Mozzarella, Parmesan, Pomodoro Sauce

#### **Salmon- Cake**

Shaved Fennel-Apple Slaw, Honey Mustard Vinaigrette, Chives

#### **Soup D'Jour**

Weekly Specials created by our students

### ENTRÉES

#### **NY Strip + \$10**

Cacio De Pepe Whipped Potatoes, Broccolini, Sundried Tomato Butter, Garlic Chips

#### **Premise Rigatoni**

Asparagus Tips, Sugar Snap Peas, Oyster Mushrooms, Sweet Lemon Ricotta

#### **Quinoa Crusted Salmon**

Orange Soy Reduction, Bok Choy, Jasmine Rice, Scallion

#### **Za'atar Chicken**

Almond Rice Pilaf with Olives, Pine Nuts, Carrots, and Figs with an Apricot Glaze

#### **Browned Butter Shrimp**

Wilted Spinach, Potato Au Gratin, Butternut Squash Puree, Macadamia Nuts

#### **Cowboy Pork Chop + \$5**

Double Chop, Grilled Polenta, Wild Mushroom Ragu, Haricot Vert, Marsala Demi

*\*Chef's suggestion of medium*

3 courses for \$40  
4 courses for \$45

\*Consuming raw or undercooked foods may increase your risk of foodborne illness

Please make the staff aware of any and all food allergies before ordering

