

HAMPTON WINDS DINNER

APPETIZER

FOCACCIA FLATBREAD

- Fresh Mozzarella, Charred Red Onion, Tomato Chutney, Basil Pesto, Aged Balsamic

CRISP FALAFEL

- Eggplant Puree, Herbed Yogurt, Butternut Squash Relish, Tomato Confit

BRAISED SQUASH TORTELLINI

- Ricotta, Brown Butter, Garden Sage, Pine Nut Crumble, Poached Cranberries, Caramelized Onion

TUNA TARTARE

- Caramelized Shallot, Jalapeno Gastrique, Cranberry Ginger Broth, Sesame, Crisp Wontons

DUCK CONFIT SALAD

- Dried Cherries, Sunflower Seed Granola, Baby Arugula, Pomegranate Vinaigrette

SHRIMP OKONOMIYAKI

- Red Pepper Relish, Kimchi Slaw, Charred Broccoli Puree, HW Worcestershire, Kewpie Mayo

ENTRÉE

ROASTED CHICKEN BREAST

- Chive Whipped Potatoes, Grilled Asparagus, Leek Soubise, Gremolata, Chicken Glace

PAN SEARED CRAB CAKES

- Red Curry Broth, Shaved Bok Choy, Pineapple Chutney, Pickled Carrot Salad

CREOLE SPICED SALMON

- Brabant Potatoes, Mustard Cream, Tasso Ham, Braised Cabbage, Corn Salad

SHRIMP AND GRITS

- New Orleans BBQ, Castle Valley Mills Yellow Grits, Roasted Red Pepper Compote, Chive Buerre Blanc, Buttered Corn Bread

TAMARIND LACQUERED DUCK BREAST

- Roasted Sweet Potato, Spiced Carrot Puree, Pickled Onion Salad, Maple Duck Jus, Chive

GRILLED SKIRT STEAK

- Braised Black Beans, Charred Corn Puree, Slow Roasted Tomato, HW Chimichurri

3 COURSES \$40 OR 4 COURSES \$45

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