

## **Dessert**

*As a finale to your dining experience at  
Hampton Winds....  
Indulge in one of our specialty desserts.*

### **Thirty Dollars Prix Fixe**

*Beverage, Tax and Gratuity Not Included*

## **Beverages**

*Coffee  
\$1*

*Decaffeinated Coffee  
\$1*

*Hot Tea  
\$1*

*Unsweetened Iced Tea  
\$1.75*

*Nestea Sweetened Iced Tea  
with Lemon  
\$1.75*

*Classic Coke  
\$1.75*

*Diet Coke  
\$1.75*

*Sprite  
\$1.75*

*Fresca  
\$1.75*

*Individuals wishing to bring their own wine  
may do so. However, we reserve the right to  
limit any consumption of alcohol to wine  
only and one bottle per party of two.*

*All groups of four or more will have a  
20% gratuity added to the check.*

*Thank you for not smoking.*

*The Hampton Winds Restaurant is  
Northampton Community College's  
students training facility for the  
Culinary Arts program. This student-run  
gourmet restaurant is a practical  
examination. Each student will have an  
opportunity to perform all the functions  
of an operating restaurant.*

*It is our goal to provide you with the  
finest quality food and services. The  
student's grade will reflect the amount  
of professionalism demonstrated in  
providing these foods and services.*

*The students and their instructors would  
like to thank you for your patronage.  
Without public support, this valuable  
experience would not be possible. It is  
our hope that we meet or exceed your  
expectations. We can benefit from your  
constructive criticism. We encourage  
you to critique your meal and give us  
your honest opinion.*

*Luncheon is served between 11:00 am  
and 12:30 p.m., and dinner is served  
from 5:00 p.m. until 7:30 p.m.*

*Reservations can be made by calling  
610-861-4549.*

*Please be advised that consuming  
uncooked or undercooked foods of  
animal origin puts you at significant risk  
of food borne illness or disease.*

*Please inform your server of any food  
related allergies you may have.*

## APPETIZERS

### Bacon and Eggs

Quail Eggs, Toasted Brioche,  
Hollandaise, Bacon Lattice

### Anti-Pasta Plate

Fresh Mozzarella Pinwheel, Roasted Peppers,  
Prosciutto, White Bean Mousse, Balsamic

### Shrimp 3 Ways

Poached, Crispy & Grilled

### Crab Corn Cakes

Sweet Corn, Fresh Basil,  
Roasted Garlic & Chive Aioli

### Tasso Ham and Wild Mushroom Spring Rolls

Honey-Lime Sour Cream

### Scallops & Beef

Beef Satay, Orange-Garlic Scallops,  
Fried Rice  
(add \$2)

### Goat Cheese & Beet Napoleon

Toasted Walnuts, Matchstick Apples,  
Sherry Vinegar, Micro Lettuce

## SOUPS

### Tuscan Onion Soup

Sourdough Toast, Gruyere Cheese

### Thai Coconut Curry

Sugar Snap Peas, Rice Noodles

### Student Soup du Jour

Ask Your Server for Today's Choice

### Soup Sampler

Trio Tasting of Our Soups  
(add \$3.50)

## SALADS

### Greek Salad

Baby Greens, Feta Cheese, Grape Tomato,  
Red Onion, Pita Chips, Olives,  
Lemon Oregano Vinaigrette

### Poached Pear Salad

Toasted Almonds, Baby Spinach, Endive,  
Goat Cheese, Orange Supremes,  
Vanilla Vinaigrette

### Student Salad

Created by Our Garde Manger Student

## ENTREES

### 8 oz. New York Strip Steak

Spanish Rice, Spiced Black Beans,  
Crispy Onion Tangles, Roasted Shallot Jus  
(add \$2)

### Premium Reserve Pork Chop

Sweet & White Potato Gratin,  
Sautéed Swiss Chard, Bacon Lardons,  
Dijon Pork Demi Glace

### Ahi Tuna Two-Ways

Crispy Nori Wrapped Tuna, Lemongrass &  
Chive Tartare, Wasabi Potato Salad,  
Vegetable Roll, Sesame Crostini

### Cider Brined Organic Chicken

Apple-Sausage Bread Pudding,  
Wilted Swiss Chard, Cider Jus

### Pan Seared Diver Scallops

Truffle-Scallion Risotto, Tomato Relish,  
Basil Beurre Blanc  
(add \$3)

### Grilled Filet Mignon

Blue Cheese Whipped Potato,  
Garlic Broccolini, Demi Glace  
(add \$6)

### Roasted Duck Breast

Sweet Potato Mousse, Asparagus, Haricot  
Verts, Blueberry-Thyme Gastrique

### 24 Hour Braised Beef Brisket

Salted Herb Potatoes, Pickled Red Cabbage,  
Honey Jus

### Seared Striped Bass

Sautéed Spring Vegetables & Shitakes,  
Crispy Potato Discs, Lemon Butter & Thyme  
Pan Sauce

## *Vegetarian Entrée*

### Parmesan Gnocchi

Roasted Eggplant, Broccolini, Toasted Pine  
Nuts, Fresh Mozzarella, Tomato Blush Sauce