

### **Lunch Combination Options**

In addition to a la carte ordering you can combine menu items in the following ways

#### **Soup and Sandwich**

**Available as a TWO COURSE option of full size portions 10**

Choose a Soup for your 1<sup>st</sup> course (excluding Trio Sampler)

Choose a Sandwich as your 2<sup>nd</sup> course

#### **Hampton Winds Tapas**

**Available as a ONE COURSE option of sampling size portions 12**

Choose a Soup (excluding Trio Sampler)

Choose a Salad,

Choose a Sandwich

**Finish your meal with a selection from our daily dessert cart 3.50**

### **Beverage Selections**

|                              |      |
|------------------------------|------|
| Classic Coca Cola®           | 1.75 |
| Diet Coke®                   | 1.75 |
| Sprite®                      | 1.75 |
| Fresca®                      | 1.75 |
| Unsweetened Iced Tea         | 1.75 |
| Nestea® Sweet Tea with Lemon | 1.75 |
| Coffee                       | 1.75 |
| Decaffeinated Coffee         | 1.75 |
| Hot Tea                      | 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 and only one bottle per party of two.*

*Please note: All tables of 6 or more or those requiring separate checks will have a 20% gratuity added to their check.*

### **Welcome.....**

*The Hampton Winds Restaurant is Northampton Community College's student 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 service.*

*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.*

### **Hours of Operation**

#### **Lunch - Reservations Strongly Suggested**

Monday through Friday

Between 11:00 AM and 12:30 PM

#### **Dinner - Reservations Required**

Monday

Between 6:00 PM and 7:30 PM

Tuesday through Friday

Between 5:00 PM and 7:30 PM

**Reservation Phone Number: 610-861-4549**

**Please call between 10:00 AM and 4:00 PM**

*When reserving your table please note: due to the limited space our largest table is able to accommodate up to 10 guests. If your party is larger in size we reserve the right to divide your guests utilizing the tables available. Every endeavor will be made to keep your party in close proximity to each other. During our busiest days we may limit the number of large parties accepted.*

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

***As all of our food is prepared to order please inform you server of any food allergies or restrictions you may have. We will gladly accommodate your requirements***

### Appetizers

#### **Lobster and Crab Cake with a Sesame Amaretto Crème Day Boat Scallop 7.75**

Lump crab and lobster in a pistachio panko crust over a tropical slaw, with an amaretto glazed sea scallop and fig fruit salsa.

#### **Chicken Jameson 7**

Breast of white meat, shiitake mushrooms, concassé tomatoes, dill and scallions, finished with an Irish crème sauce over a langostino chive risotto.

#### **Island Style Baked Brie 7**

Buttery soft cheese encrusted with macadamia nuts on a papaya-mango avocado brie fondue. With fresh fruits and grilled parmesan artisan crostini.

#### **Andouille and Gouda Casino Style Stuffed Pork Tenderloin 4.75**

Served over a barbeque glazed vegetable hash.

### Soups

#### **Montego Bay Lobster Bisque AND Maryland Crab Duet 6.50**

Lobster seafood puree and lump crab chowder presented DUET STYLE with a crustacean ratatouille.

#### **Southwestern Combo 6**

Cream of potato, leek, corn and boursin chowder served SIDE BY SIDE with a smooth black, refried and white bean puree. Garnished with a roasted corn, bean and chorizo salsa.

#### **Soup du jour 6**

Ask your server for today's selection.

#### **Winds Trio Sampler 6**

A tasting of the above two combinations with a third soup du jour.  
*This selection is excluded from the Lunch Combination Options.*

#### **And of the above listed soups can be ordered individually 6**

### Salads

#### **Polynesian Jerk Chicken "Coco Lopez" 6.75**

Marinated island style seasoned chicken breast, tropical fruits, candied pecans and fresh avocados served over mixed baby greens tossed with a coconut tropical dressing.

#### **The Winds Land and Sea 7.75**

Flash broiled vanilla herb glazed flat iron steak, focaccia oil grilled shrimp brochette over a bed of greens with a Chambord vinaigrette. Garnished with grapes, almonds, pear tomatoes, and fried mozzarella cheese.

#### **Asian Duck, Boursin, Pear and Fig 7.75**

Sesame sweet and sour glazed duck breast over a red leaf lettuce in a Grand Marnier honey dressing finished with boursin crumbles, raisins and dried apricots with fresh Anjou pears and figs.

### Vegetarian Selections

#### **Grilled Brie Modesto Style 6**

Creamy Brie, Fresh Spinach, Roasted Peppers, Yeast Corn Bread  
Served with Stanislaus baked tomato and basil sauce.

#### **Napoleon of Eggplant Figs and Dates 7**

Slices of panko crusted figs and dates stuffed eggplant layered with roasted peppers asparagus and tomatoes over a mascarpone polenta and organic buckwheat groats with a brie fondue.

#### **Napoleon with Crab Cake 8.50      Napoleon with Scallop 8.50**

### Pasta Entrée

#### **Boursin Sweet Pea Pasta Pillows 6.50**

Penne pasta tossed in a roasted vegetable boursin blush cream sauce, topped with sweet pea filled ravioli and grilled chicken breast.

### Sandwiches

#### **Applewood Smoked Turkey Breast 6**

Marinated and smoked in-house over a Waldorf slaw on a citrus butter croissant with pepper-jack cheese and gala apple garnish.

#### **Caribbean Lobster and Crab Cake 7.75**

Lump crab and lobster cake in a pistachio panko crust.  
Served between focaccia-boursin bread with mango, papaya island slaw.

#### **Grilled Chicken Breast Normandy Style 6.75**

Vanilla herb marinated grilled chicken breast topped with avocado, apples, papaya and Mango chutney, glazed with baked brie on a toasted pepperoni asiago roll.

#### **Windish Style Beef Shortrib and Potato Pierogi 7.75**

Port wine braised short rib sandwiched between two homemade pierogis, slaw confit, micro greens and natural glaze reduction sauce.

### Entrée Selections

#### **Student Tableside Cooking Demonstration**

*Available as part of a 3 course meal only*

#### **Steak Dianne 20**

Medallions of beef tenderloin sautéed to order and finished with a creamy mushroom brown sauce laced with mustard and brandy. Served with a sweet and white potato lasagna and fresh vegetable medley

#### **Nutritional Healthy Choice 10.50**

Grilled mango and papaya mojo shrimp or chicken with brown rice, grain and legume ragout, and fresh steamed vegetables.

#### **Porterhouse Bone-In Steak a la Winds 12.75**

Broiled to your request, served with a port wine chasseur sauce, scalloped potato-pasta and garden vegetables.

#### **Pan Smoked Pancetta Basted Salmon 11.75**

Filled with crabmeat, spinach, artichokes in a boursin stuffing then slowly pan smoked.  
Served over a lobster saffron risotto with garden vegetables.

#### **Focaccia Crab and Lobster Stuffed Chicken 11.25**

House made bread blended with crab, lobster and sundried tomatoes baked inside a boneless chicken breast accompanied by a vegetable medley.

#### **Veal Milan 11.75**

Tenderloin of veal sautéed with fresh spinach, plum tomatoes, topped with prosciutto ham, provolone and ricotta cheese, served with a broccoli tortellini Alfredo.

#### **Chicken Champignon au Fromage Orly Style 10**

Breast meat glazed in an herb-egg batter, pan seared with a medley of mushrooms and finished with a honey bourbon espagnole crème sauce.  
Garden vegetables and a roasted basil potato ragout complete this dish.

#### **Fiot Avenue Port Braised Short Ribs 11.75**

Boneless slices with sauce natural glaze over organic buckwheat groat cakes with mascarpone mushroom ragout with fresh asparagus.

#### **Orange Roughy Polynesian Style 11.75**

Stuffed with crab, shrimp, mango, papaya and cilantro over a sweet and white potato lasagna with fresh vegetables.

#### **Any entree can be ordered as a complete meal 20**

Choose your first course from our soup or salad selections and finish your meal with a delicious dessert selection from our pastry cart.

**Please see following page for additional lunch options**