



Hampton Winds

DINNER MENU FALL 2026

APPETIZER

Reuben Potstickers

Ground Corned Beef, Cabbage, Swiss,
Charred Bok Choy,
Caramelized Onion Aioli

Crispy Shrimp

Sweet Corn Purée, Bacon Lardon,
Shaved Brussels Sprouts,
Apple Cider Beurre Blanc

Warm Farro

Roasted Root Vegetables, Kale,
Shaved Parmesan Cheese,
Toasted Pumpkin Seeds,
Lemon Herb Vinaigrette

Vegan Caviar

Sourdough, Cashew Creme,
Baby Beets, Asparagus Tips, Leeks

Pecan-Pretzel Chicken Tendies

Served with House Made Hot Honey
Mustard

Duck Confit Bao Buns

Cherry-Port Gastrique, Squash Purée,
Pickled Red Onions, Candied Pecans

Potato Soup

Topped with Truffle Espuma,
Crispy Pancetta, Chive Oil

Hampton Winds Pizza

Margarita Pizza or Weekly Student
Inspired Pizza

ENTREES

Smoked Pot Roast

Sweet Corn Polenta, Charred Broccoli,
Bourbon Carrots, Demi Glace

Pan Roasted Chicken

Wild Mushroom Bread Pudding,
Roasted Brussels Sprouts, Apple Cider Jus

Brown Butter Poached Cod

Pumpkin Risotto, Wild Mushrooms,
Arugula Pesto, Pepita Gremolata

Pork Diane

Haricots Verts, Truffle Whipped Potatoes,
Crispy Shallots

5 Spice Duck +\$4

Parsnip Purée, Bok Choy,
Caramelized Apples, Candied Walnuts

Shrimp N' Gnocchi

Herb- Seared Shrimp,
Sweet Potato Gnocchi,
Asparagus, Bacon Jam

Root Vegetable Lasagna

Gruyere Bechamel Sauce,
Kale-Apple Slaw, Pistachio Crunch

3 courses for \$47
4 courses for \$55

