

# Hampton Winds

## DINNER MENU

### Appetizers

#### **SHRIMP SHUMAI**

Water Chestnut, Soy Vinaigrette, Charred Mushrooms, Crispy Ginger, Sesame

#### **BRAISED PORK BELLY**

Wild Mushroom Congee, Red Miso Sweet and Sour, Crispy Leeks

#### **BUTTERNUT SQUASH TORTELLINI**

Roasted Pumpkin, Toasted Cashews, Garden Sage, Brown Butter

#### **CURRIED PUMPKIN BISQUE**

Maple Glazed Bacon, Caramelized Squash, Pumpkin Seed Crumble, Sage Oil

#### **STUDENT INSPIRED SALAD**

Ask your server for details!

### Entrées

#### **COQ AU VIN**

Red Wine Braised Chicken Legs, Braised Baby Carrots, Chive Whipped Potatoes, Pickled Mushrooms, Bacon Dust

#### **CITRUS GRILLED BRANZINO**

Grilled Tomato and Fennel Salad, Crispy Potato, Oregano Emulsion, Pickled Onion Chutney

#### **BBQ BRISKET**

Creamed Greens, Cornbread Pudding, Charred Onion BBQ, Crispy Sweet Potato

#### **CUMIN ROASTED CAULIFLOWER**

Hazelnut Romesco, Grilled Radicchio, Cipollini Onion, Toasted Almonds

**3 COURSES \$35 ~OR~ 4 COURSES \$40**

Consuming raw or uncooked foods may increase your risk of foodborne illness