

SALADS

LENOX FARMS LOCAL GREENS | 15

GF, V

pickled black grapes - fennel
goat cheese - pistachio
white balsamic vinaigrette

BROWN RICE BOWL | 16

GF, DF, V, NF

english cucumber ribbon - mango - avocado
soft slow cooked egg - furikake
sesame ginger sauce

CAESAR | 15

NF

little gem lettuce
whole-wheat roasted breadcrumbs
white anchovy - parmigiano reggiano

HEIRLOOM TOMATO | 16

GF, V, NF

Equinox farm tomatoes - buffalo burrata
petit mache

WYNDHURST



MANOR

IN ROOM DINING

AVAILABLE 11AM -

ENTRÉES

MOON BURGER | 23

NF

grass-fed ground beef patty
caramelized white onion - smoked gouda
housemade mayo - brioche bun
skinny celery french fries

GRASS-FED PRIME BEEF "COULOTTE" STEAK | 26

GF, DF, NF

black-eyed peas "casserole"
broccoli & cauliflower hash - beef jus

STRIPED BASS FILET | 24

GF, DF

red beet mousseline - fricassee white pearl onion
fresh almond - herb chutney

A LA MINUTE SKUNA BAY SALMON |

24

GF, DF, NF

star anise leek etouffee
vine ripened tomato sauce "vierge"
fine herbs salad

SLOW COOKED CHICKEN BREAST | 24

GF, NF

artichoke barigoule
Kalamata olive sauce - crispy baked potato

FIRM SOYBEAN STEAK | 23

GF, DF, VG, NF

bell pepper "cioppino"
brown rice pilaf cake - saffron tomato emulsion

DESSERTS | 8

BLACK BEAN BROWNIE

DF, V

sour beet sorbet - caramelized onion

SUMMER COCONUT & CHIA SEED TRIFLE

DF, VG, NF

mango candies - lime

BLISTERED PEACH PAVLOVA

V, NF

vanilla lemon greek yogurt - chiboust

For the Safety and Wellbeing of Our
Guests, all In-Room Dining Requests will
be Contactless Deliveries.
Your Check will automatically be charged
to Your Guest Room.

*A \$10 Delivery Fee and a 15% Service
Charge Will Be Applied.*

| GF Gluten Free | DF Dairy Free | V Vegetarian | VG Vegan | NF Nut Free |

Disclaimer: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.