

STARTERS

CHARCUTERIE BOARD | 18

chef's choice of one artisanal cured meat
high lawn farms crema alpina | olives | honeycomb
seasonal mostarda | multigrain crostini

ROASTED HEIRLOOM BABY CARROT | 16

V, NF
fromage blanc | fig aigre-doux
fines herbs

CAESAR | 15

NF
little gem lettuce | whole wheat breadcrumbs
white anchovy | parmesan

LENOX FARMS LOCAL GREENS | 16

GF, V
shaved pears | goat cheese | maple brined pecans
cider vinaigrette

WYNDHURST



MANOR

IN ROOM DINING AVAILABLE 11AM-9PM

ENTRÉES

MOON BURGER | 23

NF
grass-fed ground beef patty
caramelized white onion | vermont white cheddar
house aioli | whole wheat bun
skinny celery French fries

GRASS-FED PRIME BEEF "COULOTTE" STEAK | 26

GF, NF
Parsnip mash | green bean "fricasee" | beef jus

BUTTERNUT SQUASH BROWN RICE BOWL | 16

VG
soy glazed mushrooms | wilted spinach
4 hour egg | quick kimchi | furikake
black garlic-gochujang

SKUNA BAY SALMON "EN PAPILOTE" | 24

DF, NF
bok choy | heirloom potato | shiso
ginger-ponzu sauce

SLOW COOKED CHICKEN BREAST | 24

GF
corn gnocchi cake | brussel sprouts
rosemary jus

HARISSA CAULIFLOWER STEAK | 23

GF, VG
black lentil "casserole" | celeriac frites
late harvest tomato preserve

DESSERTS | 8

POMEGRANATE POCHED PEAR

GF
honey roasted marcona almonds
mascarpone

MAPLE BANANA TART

NF
jivara chocolate | sunflower brittle

BERKSHIRES APPLE UPSIDEDOWN CAKE

DF, GF
Orange coconut cream | kohlrabi

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 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.