

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 | 15

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

CAESAR | 13

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

LENOX FARMS LOCAL GREENS | 13

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

WYNDHURST



MANOR

IN ROOM DINING
AVAILABLE 11AM-9PM

ENTRÉES

MOON BURGER | 25

NF
grass-fed ground beef patty
shaved onion | gem lettuce | roasted tomato
aioli | whole wheat bun
house-made pickled vegetables
skinny celery root fries

GRASS-FED PRIME BEEF "COULOTTE" STEAK | 29

GF, NF
parsnip puree | broccoli rabe | beef jus

BUTTERNUT SQUASH BROWN RICE BOWL | 19

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

STEELHEAD FISH | 27

GF, NF
pancetta | sage polenta cake | green beans
brown butter powder

SLOW COOKED CHICKEN BREAST | 27

GF
black lentil ragout | roasted carrots
fines herbes | pan jus

SPAGHETTI SQUASH PUTTANESCA | 21

GF, VG, DF, NF
eggplant | kale | olives | capers
Sundried tomato sauce

DESSERTS | 8

OLIVE OIL POLENTA CAKE

GF, DF
mango | tangerine | sesame

BLACK BEAN BROWNIE

vanilla greek froyo | candied walnut
sour beet coulis

BERRIES & CREAM

DF, GF, NF, VF, EF
poached blueberries | strawberry
black berry | maple coconut cream
millet granola

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.