



Hampton Winds

DINNER MENU

STARTERS

Caramelized Pear and Burrata Salad

Arugula, Proscuitto Crisp,
Apple Cider Vinaigrette

Roasted Butternut and Spinach Salad

Toasted Pepitas, Cotija Cheese,
Warm Bacon Dressing

Thai Chicken Noodle Soup

Ginger Lemongrass Broth,
Chili Braised Chicken, Rice Noodles

Tuscan Tuna Tartare

Balsamic Pepper Spread, Bruschetta,
Fried Capers, Grilled Bread

Pork Belly Tostadas

Black Bean Puree, Pickled Pico de Gallo,
Cilantro Lime Cream

Fried Shiitake Gyoza

Cucumber Miso Salad, Sesame Tuile
Sweet Wasabi Soy Sauce

Crab Mornay

Sweet Potato and Parsnip Hash,
Fried Egg, Rosemary Oil

ENTRÉES

Pan Seared Branzino

Bacon Braised Brussels, Smashed
Potatoes, Pomegranate Molasses Glaze

Grilled Salmon

Maple Squash Risotto,
Mushroom Brodo, Fried Onions

Espresso Rubbed Strip Steak +\$5

Confit Baby Potatoes, Charred Carrots,
Sweet Onion Demi

Honey Truffle Raviolo

Pancetta, Wilted Greens, Roasted Garlic
Cream Sauce, Cured Egg Yolk

Harissa Grilled Chicken

Citrus Couscous, Grilled Asparagus,
Tomato Coulis

Seared Duck Breast +\$3

Sweet Potato Hash, Drunken Cherries,
Charred Brussel Slaw, Hazelnut Dust

Pork Tenderloin

Chili Fried Rice, Broccoli,
Miso Butter Emulsion

3 courses \$40 // 4 courses \$45

Consuming raw or undercooked foods may increase your risk of foodborne illness.

Please make the staff aware of any and all food allergies before ordering.

