# THE WENTWORTH

1869

#### **APPETIZER**

#### Colossal Shrimp Cocktail

Bloody Mary Cocktail Sauce | Horseradish | Lemon

#### Maple Brook Farms Burrata

Ricotta Coulis | House-Made Tomato & Calabrian Chili Jam Toasted Macadamia Nuts | Olive Tapenade

14

#### Wok Fried Brussels Sprouts

Korean Chili Pepper | Garlic | Sesame Scallions Pickled Carrots | Cilantro Roasted Cashews

14

#### Korean BBQ Boneless Pork Ribs

Shaved Cabbage Slaw | Chili Lime Vinaigrette Cilantro Leaves | Roasted Peanuts



#### Classic Waldorf Wedge Salad

Grapes | Apples | Radishes | Candied Walnuts Black Pepper Buttermilk Vinaigrette

15

#### Artisan Green Salad

Heirloom Cocktail Tomato | Cucumber | Shaved Radish Sweet Onion Vinaigrette

14

#### Baby Kale Caesar Salad

Organic Kale | Red Quinoa | Croutons | Aged Parmesan & Black Pepper Vinaigrette | Roasted Hazelnuts

15

#### Maple Butternut Bisque

Creme Fraiche | Pepita Seeds | Scallions

12

#### **ENTREE**

#### 12 oz Grilled Aged Sirloin of Beef

Montreal Spice | Crispy Confit Potato | | Roasted Asparagus | Frisee Leaves | Veal Jus | Tomato Chutney

#### Pan Roasted Westin Ross Salmon

Grilled Lemon | Sweet Corn & English Pea Succotash Spinach Leaves | Cocktail Tomatoes Grainy Mustard Aioli | Aged Feta

36

#### Chicken Breast

Roasted Chicken Breast | Whipped Maple Acorn Squash Puree | Artisan Bacon | Brussels Sprouts | Natural Jus

36

#### Slow Cider Braised Pork Shank

Vermont Cheddar Grits | Heirloom Baby Carrots | Spinach Leaves | Braising Jus

39

### Jamaican Black Bean & Chickpea Stew

Plant Based Protein | Fried Rice | Pita Bread | Cilantro Crème Fraiche | Roasted Cashews

35



## Chef's Daily Creation

Chef Gazda & Lis Team Create an Additional Delicacy to the Menu



