



Windsor Hotel



Dining Room Menu

Appetizers

Windsor House Salad 8

Mixed Greens, Shallots, Cucumber, Cherry Tomatoes, Bacon, Bleu Cheese Crumbles, House-Made Ranch

Roasted Squash and Brussels Sprouts 9

Spiced Pecans, Cranberry Brown Butter Vinaigrette

Walnut Hummus with Seasonal Vegetables Crudité 11

Walnut White Bean Hummus, Herbed Oil, Sliced Seasonal Vegetables

Meat & Cheese Plate 14

Local Cured Meats, Haefeli's Honey, Cornichons, Toasted Baguette, Whole Grain Mustard, Selection of Cheeses

Bacon Wrapped Blue Cheese Stuffed Dates 10

Mixed Greens, Creede 18yr Balsamic

Main

Black Pepper Crusted Filet Mignon 35

Local Fondant Fingerling Potatoes, Roasted Seasonal Vegetables, Horseradish Crema

House-Made Squash & Walnut Ravioli 22

Roasted Baby Carrots, Swiss Chard Pesto, Parmesan

Crispy Seared Duck Breast 26

Barley Risotto, Roasted Seasonal Vegetables, Cherry Jus

Miso Glazed Mahi Mahi 24

Jasmine Rice, Sautéed Chard, Yuzu Citrus Reduction

Coffee Rubbed Venison Rib Chops 30

Sweet Potato Puree, Roasted Seasonal Vegetables, Fresh Herb Relish

