

# *Wentworth Main Dining Room*

## *Spring Flavors Menu*

### Appetizers

#### Puree of Vanilla Infused Parsnip Soup

Sautéed Wild Mushrooms, Carrot Infused Olive Oil, Petit Watercress

#### Salad of Early Marinated Tomatoes and Basil Pesto

Gorgonzola Bleu Cheese, Young Arugula

#### Salad of Spinach Leaves and Poached Grapefruit

Herbed Goat Cheese, Pickled Pearl Onions, Toasted Almonds

### Entrées

#### Grilled Breast of All Natural Chicken

Medjool Date Bread Pudding, Thumbelina Carrots  
Swiss Chard, Coriander Jus

#### Pan-Seared Fillet of Atlantic Salmon

Fingerling Potato and Fennel Hash, Basil Roasted Baby Artichokes  
Charred Red Pepper Butter

#### Grilled "Culotte" of Top Sirloin

Garlic Whipped Potatoes, Green and White Asparagus  
Baby Spinach and English Thyme Jus

### Desserts

#### Molten Chocolate Cake

Raspberry Ice Cream

#### Orange Crème Brulee

Angel Cake Bite

#### Banana Walnut Bavoise

Candied Walnut Crunch

*\$29.95 per person plus tax and gratuity*  
*no substitutions please*