



NUTWOOD

"WINE FOR WISDOM"

STARTERS

Crab deviled egg / lump crab / sauce louis / butter lettuce / fried garlic
Butternut squash soup / maple marshmallow / toasted sunflower seeds
Lightly smoked Ora King salmon / whipped creme fraiche / crustini / everything
seasoning

Encosta do Lima, Vinho Verde, Ponte de Lima 2019

ENTREES

Seared market fish / braised artichokes / fingerling potato / lemon-caper jus
-
Housemade potato gnocchi / squash / watercress pesto / aged parmesan crumb

Laborde Au Chateau, Blanc de Pinot Noir, Bourgogne 2017

or

Roasted 8oz Prime Flat Iron / potato rosti / petit salad / au poivre sauce
-
Roasted half chicken roulade / creamy polenta / sautéed rapini / chicken jus
-
Roasted berkshire pork bell / farro / italian black rice / swiss chard / black curant
jus

Quinto Arrio, Crianza, Tempranillo, La Rioja 2014

DESSERT

Passion fruit panna cotta / coconut pavlova / compressed pineapple / lemon-
grass-basil sherbet

Domaine des Baumard, Quarts de Chaume, Chenin Blanc, 2003

\$85 per person plus and tax and gratuity

We support local and organic farming.
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