# Dinner

5:30PM-8:00PM SUN-THUR
5:30 PM-9:00PM FRI-SAT

## SOUPS

**new england clam chowder** 12
clams.potatoes.onion.celery.bacon

**seasonal soup** 10
ask your server for today's selection

## SALADS

**delicata squash** V GF 17
arugula.apple.golden raisins.pepitas.
goat cheese.cider vinaigrette

**orchard crunch** V GF 17
bosc pear.craisins.pickled onion.celery.
romaine.gorgonzola.walnuts.
maple dijon vinaigrette

**golden beet carpaccio** V GF 17
whipped ricotta.pistachio crumble.arugula.
yuzu vinaigrette

**spa caesar*** 15
baby romaine.shaved parmesan.
foccacia croutons

**spa garden** VEGAN GF 15
mixed greens.heirloom tomato.radish.
cucumber.pickled onion.
white balsamic vinaigrette

## STARTERS

**house bread** V 8
herbs.spa honey butter.sea salt

**house kettle chips** V 10
gorgonzola fondue.scallions

**amaretto shrimp** GF 18
toasted almonds.amaretto brown butter.
citrus-amaretto dipping sauce

**crispy sushi*** 19
yellowfin tuna.crispy sushi rice.gochujang.
wasabi crema.sweet soy

**korean bbq chicken bites** 15
crispy chicken.house korean bbq glaze.
sesame seeds.scallions

**short rib croquettes** 18
white cheddar.potato.horseradish crema

**twin crab cakes** 19
apple-fennel slaw.spicy remoulade.
grilled lemon

## SEA

**grilled salmon*** GF 30
maple miso glazed salmon.forbidden rice pilaf.
charred broccolini.asian pear-fennel crudo

**shrimp & scallop risotto** GF 38
butternut squash risotto.roasted root
vegetables.pecan crumble.
maple sherry gastrique

## PASTA

**lobster cavatelli** 42
butter poached lobster.cavatelli.tomatoes.
charred corn.spinach.saffron infused tomato
brodo

**truffle ravioli** V 28
roasted wild mushrooms.baby spinach.
brown butter.crispy sage.shaved parmesan

## LAND

**cabernet braised short rib** 36
slow braised beef short rib.roasted broccolini.
parsnip-potato puree.crispy shallots.
cabernet demi-glace

**apple cider pork chop*** GF 28
sweet potato hash.roasted brussel sprouts.
apple-cranberry chutney

**chicken milanese** 28
parmesan crusted chicken cutlet.baby arugula.
roasted delicata squash.toasted pumpkin seeds.
maple dijon vinaigrette

**twin filet mignon medallions*** 38
parsnip-potato puree.honey glazed rainbow
carrots.roasted mushroom trilogy.
port wine demi-glace

## GARDEN

**tofu & kimchi grain bowl** VEGAN 22
crispy tofu.stir fried vegetables.kimchi.
basmati.ginger-tamari glaze

## BAR

**autumn hugo**
prosecco. elderflower liqueur.zyr vodka.
asylum cinnamon.white cranberry

**apple streusel old fashioned**
ship's bell bourbon.apfel.old forrester
smoked cinnamon bitters. streusel rim

**caramel apple sangria**
chablis.van gogh dutch caramel vodka.
cider. butterscotch liqueur

**fall inn love cosmopolitan**
big z's honey lemon vodka.amaretto.
cranberry.triple sec.fresh lemon

**iced pumpkin spice latte**
tomasello pumpkin spice cream liqueur.
espresso

**chocolate pumpkin daiquir-ini**
mozart dark chocolate pumpkin liqueur.
diplomatico reserva rum

**bleu fig mule**
figenza fig vodka infused with bleu cheese.
ginger beer.fresh lime.black mission fig

**smoked maple manhattan**
sapling maple bourbon.sweet vermouth.
splash of lagavulin 16yr single malt

**sage ginger-ita**
tres agave organic tequila. fee bros. warm
ginger cordial infused with sage.cointreau.
tres agave margarita mix. fresh lime
MAKE IT WICKED: sub owl's brew wicked
habanero spiced mix

V=Vegetarian GF=Gluten Free

*Consuming raw or undercooked meat, poultry, shellfish, or eggs may increase your risk of food borne illness
prices subject to a 21% service charge and applicable CT sales tax
before placing your order, inform your server of any allergies
Guests on dinner inclusive package receive: one beverage, one entree & choice of appetizer or dessert. Additional items at additional charge.
excludes alcohol

Kensington's at Norwich Inn