

HAWTHORN DINNER LIMITED MENU

February 10 – 14, 2023 • 5pm-close

VALENTINE'S COCKTAILS

FLIRTY FIZZ 16

Grey Goose Vodka, Raspberry Syrup, Champagne

CHOCOLATE OLD FASHIONED 16

Four Roses Bourbon, Simple Syrup, Chocolate Bitters, Filthy Cherries

PASSIONATE KISS 16

Kettle One Botanical Grapefruit & Rose, St-Germaine Elderflower Liqueur, Passion Fruit Purée, Fresh Lime Juice

APPETIZERS

SPINACH & ARTICHOKE DIP 15 v

Boursin, feta, grana padano, grilled pita

*SHRIMP COCKTAIL 22 GF

Cocktail sauce, lemon, fresh horseradish

*OYSTERS ON A HALF SHELL 25 GF

Tequila mignonette, horseradish, lemon, *half dozen*

*CRAB CAKE 27

Creole remoulade, herb salad lemon

*LEMONGRASS BRAISED PORK BELLY & SCALLOPS 30 GF

Purple sweet potato purée, pickled shallots, micro cilantro

SOUPS & SALADS

ONION SOUP 14

Sherry, sourdough crouton, gruyère, provolone

OVEN ROASTED BEET ROOT SOUP 14 VE, GF

Orange, ginger, coconut cream

CAESAR SALAD 12

Garlic croutons, grana padano

BEET & GOAT CHEESE 15 v

Goat cheese fritters, toasted pistachios, blood orange chips

BLT WEDGE SALAD 17 GF

Neuske's slab bacon, heirloom cherry tomatoes, blue cheese crumbles, crispy shallots, bleu cheese dressing

DESSERTS

CHOCOLATE GANACHE CAKE 13

Layers of chocolate cake and chocolate ganache, caramel sauce

VANILLA CRÈME BRÛLÉE 13

Pound cake

CRUNCH MY HEART 14 GF

French macaron, diplomat cream, pomegranate gelée, fresh raspberries

CHOCOLATE DECADENT 14

Chocolate éclair, chocolate ganache, ruby chocolate crèmeux

ENTRÉES

DUCK CONFIT 38 GF

Spaetzle, sautéed spinach, plum coulis

SESAME CRUSTED AHI 40 GF

Forbidden rice, snow peas, tender bok choy, ginger miso beurre blanc

*GRILLED ATLANTIC SALMON 40 GF

Confit fingerling potatoes, haricot verts, blistered tomato, beurre blanc

*PAN ROASTED HOKKAIDO SCALLOPS 49 GF

Parmesan polenta, roasted butternut squash, spinach, red pepper coulis

*1/2 LB. SPLIT KING CRAB LEGS MP GF

Lemon, drawn butter

*COLD WATER LOBSTER TAIL MP GF

12 oz., lemon, drawn butter

FROM THE GRILL

All steak served with Hawthorn signature house-made steak butter

*COLORADO RACK OF LAMB 56 GF

Mint chimichurri

*HARRIS RANCH FILET MIGNON 57 GF

8 oz., bordelaise sauce

*SURF & TURF 75 GF

Slow roasted tenderloin, shiitake mushroom ragout, butter poached shrimp, charred lemon

*LONE OAK FARMS PRIME GRILLED RIBEYE 77 GF

16 oz., bordelaise sauce

SAUCES:

*Bearnaise 3 GF

Black Garlic Butter 4 GF

Horseradish Cream 3 GF

Bordelaise 4 GF

SIDES:

Garlic Mashed Potatoes, cream, butter, roasted garlic 8 GF, VE

Roasted Wild Mushrooms, garlic, thyme 9 GF, VE

Sautéed Baby Spinach, olive oil, shallot, garlic 9 GF, VE

Crispy Brussels Sprouts, lemon, black garlic aioli 9 GF, VE

*add: bacon, balsamic glaze 3 GF

Baked Potato, sour cream, butter, chives 9 GF, V

*add loaded: bacon, cheddar 3 GF

Confit Fingerling Potatoes, rosemary, thyme 10 GF

*Grilled Asparagus, bearnaise sauce 11 GF, V

Truffle Steak Fries, grana padano, herbs 15 GF, V

ACCOMPANIMENTS:

Bleu Cheese Crusted 6 GF

*Au Poivre 10 GF

Black Tiger Shrimp 21 GF

Hokkaido Scallops 26 GF

*Cold Water Lobster Tail MP GF

12 oz. tail, lemon, drawn butter

*King Crab Oscar-style MP GF

asparagus, bearnaise

*1/2 lb. Split King Crab Legs MP GF

lemon, drawn butter

VALENTINE'S DINNER

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APPETIZER

choice of:

BEET & GOAT CHEESE v

Goat cheese fritters, toasted pistachios, blood orange chips

or

LEMONGRASS BRAISED PORK BELLY & SCALLOPS GF

Purple sweet potato purée, pickled shallots, micro cilantro

ENTRÉE

choice of:

SESAME CRUSTED AHI GF

Forbidden rice, snow peas, tender bok choy, ginger miso beurre blanc

or

*SURF & TURF GF

Slow roasted tenderloin, shiitake mushroom ragout, butter poached shrimp, charred lemon

or

DUCK CONFIT GF

Spaetzle, sautéed spinach, plum coulis

DESSERT

choice of:

CRUNCH MY HEART GF

French macaron, diplomat cream, pomegranate gelée, fresh raspberries

or

CHOCOLATE DECADENT

Chocolate éclair, chocolate ganache, ruby chocolate crèmeux

\$85 PER PERSON, \$95 PER PERSON (with beverage pairing),
PRIX FIXE MENU, PLUS TAX

GF=Gluten Free; V=Vegetarian; VE=Vegan

Ask your server how we can make your regular order gluten free.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions