

# HAWTHORN DINNER LIMITED MENU

May 12, 2024 • 4pm-8pm

## APPETIZERS

**SPINACH & ARTICHOKE DIP** 15 v  
Boursin, feta, grana padano, pita chips

**\*CRAB CAKE** 28  
Creole remoulade, herb salad, lemon vinaigrette

**VEGETABLE QUICHE** 18  
Broccoli and parmesan foam

**SLICED MEATS & SEASONAL FRUITS** 21  
Serrano & cantaloupe, lomo & watermelon,  
sobrasada & papaya, fuet & grapes

## CHILLED SHELLFISH

**\*SHRIMP COCKTAIL** 25 GF  
Cocktail sauce, lemon, fresh horseradish

**\*OYSTERS ON A HALF SHELL** 24 GF  
Tequila mignonette, horseradish, lemon, *half dozen*

## SOUPS & SALADS

**ONION SOUP** 17  
Sherry, sourdough crouton, gruyere, provolone

**\*LOBSTER CATALAN** 23  
Poached canadian lobster, tomato, celery,  
red onions, olive oil vinaigrette

**CAESAR SALAD** 14  
Garlic croutons, grana padano, house dressing

**BLT WEDGE SALAD** 17 GF  
Neuske's slab bacon, heirloom cherry tomatoes,  
blue cheese crumbles, crispy shallots,  
bleu cheese dressing

## DESSERTS

**LAVENDER & RASPBERRY MOUSSE TART** 14  
Lavender and pink himalayan salt butter crust with lemon curd,  
raspberry mousse and fresh raspberries

**CHOCOLATE GANACHE CAKE** 11 GF  
Chocolate cake, chocolate ganache,  
caramel sauce, chocolate croutons

**ASSORTED GELATO & SORBET** 10 GF, V  
Chef's selection

## ENTRÉES

**ROASTED EGGPLANT** 27 GF  
Red peppers, fresh tomato coulis, manchego cheese fondu

**\*HALIBUT** 31 GF  
Onion crusted, sweet & purple potatoes, lobster bisque,  
trumpet mushrooms, polenta crisp

**\*HOKKAIDO SCALLOPS** 52 GF  
Parmesan polenta, ratatouille

**\*PISTACHIO CRUSTED SALMON** 45 GF  
Cauliflower puree, brussels sprouts, saffron pearl onion gastrique, harissa pear

**\*14 OZ. COLD WATER LOBSTER TAIL** 84 GF  
Canada

**\*1 LB. KING CRAB LEGS** 89 GF  
Alaska

## STEAKS & CHOPS

**\*16 OZ. PRIME RIBEYE** 79 GF  
30 day dry-aged, by Hawthorn Grill

**\*8 OZ. FILET MIGNON** 55 GF  
Allen Brothers

**\*10 OZ. FILET MIGNON** 69 GF  
Allen Brothers

**\*14 OZ. PRIME NEW YORK STRIPLOIN** 70 GF  
Allen Brothers

**\*COLORADO LAMB CHOPS** 68 GF  
Mint raita

**\*VEAL TENDERLOIN** 64  
Baby vegetables, almond crumble, juniper berry sauce,  
king oyster mushrooms, caramelized shallots,  
summer black truffle

### SAUCES:

\*Bearnaise 4 • House Black Garlic Butter 4 • Red Wine Bordelaise 4 • Peppercorn Sauce 4

### SIDES:

Potato Puree, cream, butter, crème fraiche 9 GF

Baked Potato, sour cream, butter, chives, bacon, cheddar 12 GF

Grilled Asparagus, bearnaise 10 GF, V

Wild Mushrooms, garlic, shallot, thyme 12 GF, VE

Crispy Cauliflower, black garlic aioli 10 GF, V

Creamed Spinach 12 GF, V

Crispy Brussels Sprouts, lemon, black garlic aioli 12 GF, V

Cavatappi & Cheese, gruyere, cheddar 15

### ACCOMPANIMENTS:

Gorgonzola Crust 7 GF

Au Poivre 7 GF

\*King Crab Black Truffle Butter 23 GF

\*Oscar Style 20 GF

\*Black Tiger Prawns 22 GF

\*Hokkaido Scallops 26 GF

Lobster 84 GF

\*1/2 LB. King Crab Legs 50 GF

## MOTHER'S DAY DINNER

May 12, 2024 • 4pm-8pm

### APPETIZER

choice of:

#### \*LOBSTER CATALAN

Poached canadian lobster, tomato, celery,  
red onions, olive oil vinaigrette

or

#### VEGETABLE QUICHE

Broccoli and parmesan foam

or

#### SLICED MEATS & SEASONAL FRUITS

Serrano & cantaloupe, lomo & watermelon,  
sobrasada & papaya, fuet & grapes

### ENTRÉE

choice of:

#### \*HALIBUT GF

Onion crusted, sweet & purple potatoes, lobster bisque,  
trumpet mushrooms, polenta crisp

or

#### \*VEAL TENDERLOIN

Baby vegetables, almond crumble, juniper berry sauce,  
king oyster mushrooms, caramelized shallots,  
summer black truffle

or

#### ROASTED EGGPLANT GF

Red peppers, fresh tomato coulis, manchego cheese fondu

### DESSERT

#### LAVENDER & RASPBERRY MOUSSE TART

Lavender and pink himalayan salt butter crust with lemon curd,  
raspberry mousse and fresh raspberries

\$95 PER PERSON, 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