

HAWTHORN DINNER MENU

November 23, 2017

SOUPS & SALADS

- Ⓥ **ROASTED TOMATO BISQUE** 9
Basil cream, grilled bread
- Ⓥ **ROMAINE SALAD** 10
Baby romaine, cornbread crouton, parmesan, roasted garlic dressing
- ⓋⓄ **RAINBOW KALE SALAD** 12
Red cabbage, shaved apple, smoked almonds, quinoa, parmesan, citrus vinaigrette

APPETIZERS

- Ⓞ ***CLASSIC SHRIMP COCKTAIL** 18
Charred tomato cocktail sauce, fresh horseradish
- Ⓞ ***AHI TUNA POKE** 16
Sesame seeds, green onion, ginger, shichimi, rice crisps
- Ⓞ ***BEEF CARPACCIO** 16
Shaved fennel, crispy capers, pine nuts, parmesan, shallot
- CRAB CAKE** 18
Celery root, pickles, mustard, dill

ENTREES

- *ROASTED 14 OZ LOBSTER TAIL** 58
Mashed potato, broccolini, butter
- Ⓞ ***PAN SEARED DIVER SCALLOPS** 40
Mashed potato, broccolini, lemon butter sauce
- *SMOKED KUROBUTA PORK CHOP** 32
Mashed potato, broccolini, gremolata
- Ⓞ ***FILET MIGNON 10 OZ** 52
Mashed Potato, broccolini, red wine jus
- Ⓞ ***PRIME NEW YORK STRIPLOIN 14 OZ** 56
Mashed potato, broccolini, bearnaise

DESSERTS

- DATE STICKY TOFFEE PUDDING** 11
Butterscotch sauce, toasted almonds, double vanilla ice cream
- HOT CHOCOLATE TART** 11
Gingerbread ice cream, French madeleine
- SEASONAL SORBET OR ICE CREAM** 8

Ⓞ Gluten Free; Ⓥ Vegetarian; Ⓥ 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

THANKSGIVING DINNER

APPETIZER

choice of:

- Ⓞ **KABOCHA SQUASH SOUP**
Roasted pear, bacon, crème fraiche, sage
or
- Ⓞ **ENDIVE SALAD**
Duck confit, candied turnips, kumquats, walnuts, toasted sesame
or
- Ⓞ **SEARED SCALLOPS**
Sunchokes, pearl onions, crispy chicken skins

ENTREE

choice of:

- TURKEY**
Chestnut dressing, potato puree, Brussels sprouts, pickled cranberries, herb gravy
or
- Ⓞ **KING SALMON**
Braised fennel, crispy potato, preserved lemon, watercress
or
- Ⓞ **VENISON**
Celery root, Brussels sprouts, roasted garlic, dates, chiles

DESSERT

choice of:

- DATE STICKY TOFFEE PUDDING**
Butterscotch sauce, toasted almonds, double vanilla ice cream
or
- HOT CHOCOLATE TART**
Gingerbread ice cream, French madeleine

\$59 PER PERSON, PRE FIXE MENU