

HAWTHORN DINNER MENU

November 23, 2017

SOUPS & SALADS

- Ⓥ **ROASTED TOMATO BISQUE** 9
Basil cream, grilled bread
- GEM LETTUCE SALAD** 9
Radish, red onion, herb dressing
- Ⓥ **AVOCADO ROMAINE SALAD** 10
Baby romaine, cornbread crouton, parmesan, roasted garlic & avocado 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
- Ⓥ **SPINACH & ARTICHOKE DIP** 13
Boursin, feta, pita chips
- CRAB CAKE** 18
Celery root, pickles, mustard, dill

ENTREES

- *MAINE LOBSTER & SWEET POTATO GNOCCHI** 38
Spaghetti squash, spinach, shellfish butter
- Ⓞ ***PAN SEARED DIVER SCALLOPS** 36
Mascarpone polenta, roasted squash, spinach
- Ⓞ ***OVEN ROASTED SALMON** 32
Gremolata, green beans, smashed potatoes
- Ⓞ **HALF ROASTED CHICKEN** 28
Lima beans, pearl onions, bacon
- Ⓞ **SLOW BRAISED PRIME SHORT RIB** 32
Parsnip puree, roasted Brussels sprouts, crispy shallot
- *SMOKED KUROBUTA PORK CHOP 14 OZ** 28
Buttermilk whipped potatoes, roasted Brussels sprouts
- Ⓞ **FILET MIGNON 10 OZ** 48
Buttermilk whipped potatoes, broccolini, red wine jus
- Ⓞ ***PRIME RIB 18 OZ** 52
Buttermilk whipped potatoes, broccolini, au jus

DESSERTS

- SMORES CHURRO** 10
Warm ganache, cinnamon sugar churros, toasted marshmallows
- MASCARPONE CHEESECAKE** 10
Graham cracker crust, blood orange coulis
- APPLE TART TATIN** 9
Candied almonds, salted caramel sauce, vanilla bean ice cream

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

Ⓞ 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