

# HAWTHORN DINNER LIMITED MENU

November 23, 2023 • 4pm-9pm

## APPETIZERS

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

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

## 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

**ROASTED BUTTERNUT SQUASH BISQUE** 16 GF  
Thyme, toasted pepitas, crème fraiche

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

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

**RAINBOW KALE & FIG SALAD** 18 GF  
Carrots, walnuts, gorgonzola, cranberries, cinnamon-cider vinaigrette

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

## DESSERTS

**PUMPKIN SPICED CRÈME BRÛLÉE** 13 GF  
Pepita-pecan brittle, orange cake

**BOURBON & CHOCOLATE WALNUT TART** 13  
Maple anglaise, vanilla gelato

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

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

## ENTRÉES

**TURKEY ROULADE** 61 GF  
Whipped potato, apple sage dressing, haricot verts, cranberry relish, herb gravy

**MISO CRUSTED SWORDFISH** 67  
Fingerling potatoes, acorn puree, tomato, fennel, citrus vinaigrette

**QUINOA STUFFED ACORN SQUASH** 33 GF, VE  
Cranberries, maple basalmic glaze, feta

**\*SEARED DIVER SCALLOPS** 52  
Parmesan polenta, ratatouille

**\*ORA KING SALMON** 45  
Green aromatics, ginger, citrus, bok choy, mushrooms, soy mirin glaze

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

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

## STEAKS & CHOPS

*All steak served with Hawthorn signature house-made steak butter*

**\*16 OZ. PRIME RIBEYE** 79 GF  
Lone Oak Farms

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

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

**\*14 OZ. PRIME NEW YORK STRIPLOIN** 70 GF  
Lone Oak Farms

**\*COLORADO LAMB CHOPS** 68  
Mint raita, herb crust

**\*FILET MEDALLIONS** 65  
Whipped potato, rainbow cauliflower, morel mushroom, pomegranate reduction

## 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** 10 GF, V  
**Wild Mushrooms**, garlic, shallot, thyme 9 VE  
**Crispy Cauliflower** 10 GF, V  
**Black Rice** 10 GF, VE  
**Creamed Spinach** 12 GF, V  
**Crispy Brussels Sprouts**, spec, balsamic 12 GF  
**Truffle 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** 46 GF

## THANKSGIVING DINNER

### APPETIZER

choice of:

**ROASTED BUTTERNUT SQUASH BISQUE**  
Thyme, toasted pepitas, crème fraiche, puff pastry

or

**RAINBOW KALE & FIG SALAD**  
carrot, walnut, gorgonzola, cranberries, cinnamon-cider vinaigrette

### ENTRÉE

choice of:

**TURKEY ROULADE**  
Whipped potato, apple sage dressing, haricot verts, cranberry relish, herb gravy

or

**MISO CRUSTED SWORDFISH**  
Fingerling potatoes, acorn puree, tomato, fennel, citrus vinaigrette

or

**FILET MEDALLIONS**  
Whipped potato, rainbow cauliflower, morel mushroom, pomegranate reduction

### DESSERT

choice of:

**PUMPKIN SPICED CRÈME BRÛLÉE** GF  
Pepita-pecan brittle, orange cake

or

**BOURBON & CHOCOLATE WALNUT TART**  
Maple anglaise, vanilla gelato

\$85 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