



# HAWTHORN GRILL Wine Dinner

**MAY 25 • 5PM – 7PM**

**4-course wine pairing dinner**

**\$99** per person  
plus tax  
and gratuity

**Space is limited.**

Book today by calling  
Hawthorn Grill at 702-507-5955  
or contact your  
Executive Casino Host

Featuring

**J. LOHR**  
VINEYARDS & WINES

Welcome Reception Wine:

J. Lohr Estates Flume Crossing Sauvignon Blanc



## APPETIZERS

### **CAMELIZED FIG**

Crostini, house made ricotta, crispy prosciutto, balsamic reduction, charred lemon

### **DUCK CONFIT WONTON**

Green onion, hoisin, sauvignon blanc gastrique

## FIRST COURSE

### **GRILLED PEACH AND BURRATA SALAD**

Heirloom cherry tomatoes, baby greens, pomegranate glaze

**J. Lohr Vineyard Series Arroyo Vista Chardonnay**

## SECOND COURSE

### **SCALLOP AND BRAISED PORK BELLY**

Sweet potato puree, pickled shallots, parsley oil

**J. Lohr Vineyard Series Fog's Reach Pinot Noir**

## THIRD COURSE

### **VEAL CHOP**

Herb farro, baby turnips, baby carrots, charred pearl onions mixed mushroom demi

**J. Lohr Carol's Vineyard Cabernet Sauvignon**

## FOURTH COURSE

### **MILK CHOCOLATE PEANUT CRUNCH BAR**

Espresso mascarpone cream, Stracciatella cannoli, morello cherry caramel

**Dessert, J. Lohr Pure Paso or J. Lohr Tower Road Petite Sirah**



**RAMPART / CASINO**  
AT THE RESORT AT SUMMERLIN