

Hawthorne Valentine's Day A La Carte Menu 2012

Appetizers

**Drunken Oysters on the half shell \$3.50 ea**

Swimming in shallot infused Kettle One Vodka and topped with Osetra Caviar and Meyer lemon crème fraiche

**Seared Tuna \$10**

With avocado mousse, tempura fried scallions and sesame crisps

**Warm Winter Tart \$9**

Puff pastry topped with goat cheese, caramelized onions and fresh figs, served with mixed greens tossed in walnut balsamic vinaigrette

**Grilled Half Game Hen \$10**

Champagne brined Game hen over baby arugula tossed with strawberries and champagne vinaigrette

**Seared Elk \$14**

With mushroom Duxelles wrapped in puff pastry drizzled with red wine reduction

Entrees

**Almond Spice Encrusted Halibut \$26**

Served with basmati rice with dried fruit and nuts, sautéed hericort vert and drizzled with Frangelico butter sauce

**House Pappardelle \$24**

Tossed with Lobster, artichoke hearts, basil and lobster sherry cream sauce

**Seared Duck Breast \$26**

Brushed with pomegranate honey glaze served over apple & tarragon laced Israeli couscous and grilled baby carrots

**Cocoa nib and Porcini Mushroom dusted Rack of Lamb \$38**

Served with potato gratin, grilled asparagus drizzled with Raspberry and Rosemary infused Demi glaze

**Land 'n' Sea \$32**

Grilled 7 oz filet and 5 marinated and grilled shrimp served with gorgonzola mashed potatoes and sautéed zucchini & yellow squash topped with roasted garlic Demi reduction

***Prime Rib***

*With Au Jus, salted baked potato and sautéed Broccoli with **garlic***

**8 oz    \$24**

**12 oz        \$28**

**16oz         \$32**