



HVRW Prix Fixe Dinner Menu \$32.95

March 13th -25th 2018

Course 1

Endive & Walnut Salad

tossed with dried cranberries & gorgonzola ~ lemon, yogurt, gorgonzola dressing

Mini Burrata & Fuyu Persimmons

pomegranate seeds, crushed hazelnuts and sherry-shallot vinaigrette

Hot Italian Sausage

sautéed broccoli rabe with garlic and sun-dried tomato

Vitello Tonnato

veal meat balls over sauce made of white tuna, mayonnaise, olive oil, lemon and capers

Course 2

Spinach Stuffed Pansotti

hen of the wood mushrooms & pesto ~ finished with fresh ricotta

Berkshire Pork Tenderloin

scaloped potato & leek ~ finished with marsala, shiitake & oyster mushroom sauce

Grilled Half Baby Chicken

served with roasted baby carrots, string beans and fingerling potatoes
served with piccata sauce

Pan Seared Salmon Filet

spiralized zucchini sautéed with sesame oil, teriyaki, ginger, garlic and scallions

Course 3

Macedonia

fresh fruit tossed in Grand Marnier, squeezed citrus & mint~ finished with mandarin sorbet

Pistachio Cake

vanilla sponge layered with whipped ricotta and pistachio, surrounded with crushed pistachio and hazelnuts