

# HVRW Dinner Menu

## Every Day but Tuesday

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### Choice of Appetizer

**House-Smoked Salmon and Goat Cheese Cornet** with mango and beet salsa

**Steamed Organic Mussels**, white wine and saffron tomato broth

**Pear and Gorgonzola Ravioli**, with crispy pancetta, and tarragon cream sauce

**Fresh Mozzarella and beef steak tomatoes** with fresh basil and extra virgin olive oil

**Baby green Salad**, with cherry tomatoes, carrots, sweet red onions, beets, feta cheese, toasted almonds and lemon fresh herb dressing

**Caesar Salad**

**Forest Mushroom Soup or Soup of the Day**

### Choice of entrée

**Grilled Flat Iron steak**, horseradish potato croquette, sautéed string beans and brandy red wine demi-glace

**Roasted Branzino Filet, Mediterranean Koshare, sautéed mixed vegetables and capers**  
**lemon white wine sauce**

**House-Made Spinach Fettuccini with shrimp and sea scallops**, crispy pancetta, shitake and wild mushrooms, peas, fresh basil and white wine cream

**Lemon Chicken**, mashed potatoes, mixed vegetables and lemon white wine sauce

**Chicken Cutlet Milanese** topped with baby arugula, cherry tomato, Kalamata olives, toasted almonds, feta cheese, cucumber and fresh herb lemon dressing

### Choice of Dessert (all dessert are house-made)

**Mascarpone Cheese Cake** with fresh whipped cream and raspberry sauce

**Beggars Purse** with raspberry sorbet

**Fresh Strawberry with whipped cream**

**Coconut and Cinnamon Rice Pudding**

**White Chocolate Tiramisu**