



HVRW Prix Fixe Dinner Menu \$32.95

March 17th- 29th, 2020

Course 1

White Asparagus & Serrano Ham
lemon, honey, dijon & walnut oil vinaigrette, minced chives

Blood Orange & Watercress Salad
goat cheese, pomegranate arils, walnuts

Meatballs Arrabbiata
tomato, garlic, onion, crushed red pepper, parsley, fresh basil, creamy ricotta

Shrimp Tempura
asian vegetables, soy sauce, sesame noodles, wasabi drizzle

Course 2

Tagliatelle & Black Pepper Ricotta
red and orange cherry tomato, olive oil, garlic, fresh basil, crushed red pepper

Breaded Berkshire Pork Loin
pounded, panko bread crumb and fennel seed crusted, pan fried
warm fennel salad with apple, black olives, olive oil and lemon

Roasted Half Baby Chicken
sautéed broccoli rabe with sun dried tomato, garlic, crushed red pepper and grilled lemon

Pan Seared Filet of Stripe Bass
fingerling potatoes poached and sautéed with fresh dill
chopped scallion, butter, lemon, bass pan jus

Course 3

Gelato
vanilla gelato, olive oil, sea salt, dried fig

Cannoli Deconstructed
flaked crisp shell, rich cannoli cream, chocolate ganache drizzle