



HVRW Prix Fixe Dinner Menu \$32.95

March 12th - 24th, 2019

Course 1

Luganica

grilled Italian sweet sausage over cannellini bean stew with onion, garlic, chicken stock, lemon zest, crushed red pepper and parsley

Burrata

creamy cows milk filled artisanal mozzarella
oven-roasted, semi sun-dried cherry tomatoes marinated in oil

Veal Meat Balls Tonnato

blended tuna, mayo, and lemon, sprinkled with capers

Endive and Beet Salad

bartlett pear, walnuts, and goat cheese
dressed with walnut oil, evoo, and red wine vinegar

Course 2

Butternut Squash Ravioli

browned butter, sage, pine nuts, and parmesan

Pork Tenderloin

apple cider reduction, roasted potatoes and brussel sprouts with dried cranberries and bacon

Grilled Quail

partially deboned, over slow cooked wild mushroom risotto

Filet of Orata

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

Course 3

Affogato

vanilla bean gelato, topped with warm espresso and crumbled biscoff cookie

Special Dessert of the Day