



HVRW Prix Fixe Dinner Menu \$32.95

November 5th - 17th, 2019

Course 1

Lamb Stuffed Poblano

ground lamb, rice, fontinella cheese, diced vegetables
roasted pepper coulis, drizzled crema fresca

Octopus Salad

tossed with celery, black olives, onion, olive oil, lemon, red pepper & red wine vinegar

Burrata

cherry tomato sauté with olive oil, white wine, garlic, parsley and fresh basil

Roasted Beets & Endive

tossed with walnuts and goat cheese
dressed with sherry vinegar, balsamic, dijon & walnut oil

Course 2

Fusilli Calabrese with Pheasant

roasted and shredded, braised with mirepoix, white wine & fresh herbs,
finished with parmesan

Berkshire Pork Tenderloin Medallions

cauliflower mash, finished with green peppercorn brandy sauce

Grilled Quail

partially deboned, over slow cooked spinach risotto

Filet of Orata

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

Course 3

Cannoli Deconstructed

flaked crisp shell, rich cannoli cream, chocolate ganache drizzle

Pistachio Cake

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