

HVRW Dinner Menu
\$39.95 3-course dinner

Choice of Appetizer

Poach Pear and Gorgonzola Ravioli, with crispy pancetta, fresh tarragon and white wine cream sauce

Steamed Organic Mussels, white wine and saffron tomato broth

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

Caesar Salad or Mushroom Soup

Choice of entrée

Pan Roasted Branzino Filet with Israeli couscous, diced mixed vegetables and cherry tomatoes white wine sauce

Grilled Flat Iron Steak, horseradish mashed potatoes, sautéed mixed vegetables and brandy red wine sauce

House-Made-Cavatelli, with sweet Italian sausage, wild and shitake mushrooms, oven roasted tomatoes and white wine garlic virgin olive oil.

Lemon Chicken, parmesan crusted with lemon white wine sauce, served with mixed sautéed vegetables and mashed potatoes

Linguini with Shrimp and Seared Sea Scallops, crispy pancetta, mushrooms, peas and fresh basil white wine cream

Choice of Dessert (all dessert are house-made)

Beggars Purse with raspberry sorbet

Mascarpone Cheese Cake with fresh whipped cream and raspberry sauce

Coconut and Cinnamon Rice Pudding

Fresh Strawberries with fresh whipped cream