



HAWTHORNE HOTEL

Fall 2017 Restaurant Week Dinner Menu

Prix Fixe \$30pp (choose one from each category)

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Appetizers

Corn and Shrimp Chowder

Goat Cheese Stuffed Dates Wrapped in Prosciutto

Arugula Salad with Caramelized Squash and Pomegranate Vinaigrette

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Entrees

Beet and Goat Cheese Ravioli with Rosemary Cream

Grilled Swordfish with Roasted Root Vegetable Caponata, Sweet Potato Au Gratin

Braised Pork Shank with Apple Chutney, Caramelized Fennel Mashed Potatoes and
Roasted Butternut Squash

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Desserts

Pumpkin and Cranberry Bread Pudding

Sticky Toffee Pudding

Blueberry Pie Wontons

Menu available in both our Tavern and Nat's after 5pm. Seating in our Tavern is on a first serve basis. For reservations in Nat's please call 978-825-4311.

Please inform your server of any allergies. The consuming of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

18 Washington Sq West | Salem, MA | 978-825-4311 | hawthornehotel.com