



# HAWTHORNE HOTEL

## Spring 2017 Restaurant Week Dinner Menu

Prix Fixe \$35pp

Chef's Daily Amuse

---

(choose one)

Agave Glazed Pork Belly | Grilled Pineapple

Fresh Mint & English Pea Soup

Arugula Salad | Grilled Pears | Pistachio | Ricotta Salata | Orange Balsamic Vinaigrette

---

(choose one)

Seared Salmon | Tabbouleh-style Salad | Orange and Fennel Shavings

Goat Cheese Risotto | Wild Mushrooms | Grilled Asparagus

Mexican Ancho & Coco Marinated Top Sirloin | Cabbage Snow Pea Salad  
Roasted Potatoes.

---

(choose one)

Blackberry Buttermilk Cake | Ice cream

Chocolate Nutella Mousse Cups

Peach Crème Brûlée

**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.*