



HAWTHORNE
HOTEL

Salem Restaurant Week

December 2-6



PRIX-FIXE TWO-COURSE MENU 20

APPETIZERS

WILD MUSHROOM SOUP

Truffled Parmesan

PEACH & PANCETTA CROSTINI

Whipped Honey-Ricotta

BACON-WRAPPED SCALLOPS

Applewood-Smoked, Pomegranate Glaze

ENTRÉES

GORGONZOLA & PEAR RAVIOLI

Rosemary Beurre Blanc, Drizzle of Red Wine Reduction

Add: Four Seared Scallops + 12

MARINATED SKIRT STEAK

Beet Butter, Spiced-Glazed Carrots, Mashed Potato au Gratin

Add: Sugar Cane Skewer of Four Shrimp + 8

SEARED SNAPPER

Cranberry-Sage Wild Rice, Sautéed Spinach, Citrus Jus

Add: Butter-Poached Lobster Claw + 8

For Reservations please call 978-825-4311

If ordering from the Restaurant Week menu, no additional discounts or promotional offers will be accepted.

Please visit us again to take advantage of other specials.