



HAWTHORNE
HOTEL

Salem Restaurant Week

March 17-21 | 24-28



PRIX-FIXE THREE-COURSE MENU \$30

All Dinners include Rolls and Butter, Coffee/Tea Service

Not Included: Tax, Gratuity, Additional Beverages

APPETIZERS

SHRIMP AND GARLIC DIP

Warm Baguettes

ARUGULA SALAD

Shaved Celery, Radish, Shallot, Toasted Pine Nuts, Feta, Lemon Vinaigrette

TOMATO-BASIL GAZPACHO

Vine-Ripened Tomato, Fresh Basil

WILD MUSHROOM RAGOUT

Crispy Polenta, Shaved Gruyere

ENTRÉES

HONEY- SOY-GLAZED SALMON

Sesame-crusted, Jasmine Rice, Garlic Sugar Snap Peas

GRILLED SIRLOIN STEAK

14 oz., Blistered Cherry Tomatoes, Roasted Garlic Polenta, Fresh Chimichurri

SPRING VEGETABLE PAPPARDELLE

Ménage of Fresh Vegetables, Dill, Garlic, EVOO

SPICE-RUBBED HALF CHICKEN

Fingerling Potatoes, Green Beans, Orange-Honey Glaze

DESSERTS

BAILEYS MOUSSE CAKE

Layered Chocolate Cake and Baileys Mousse, Freshly Whipped Cream, Chocolate Drizzle

ORANGE CAKE

Berry Coulis, Chantilly Cream

CRÈME BRULEE

Toasted Coconut

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.