

The Hawthorne Inn

2011 Restaurant Week
Three Courses for \$20.11

First Course

select one

New England Clam Chowder

This timeless favorite will warm your spirit as it is prepared with fresh clams and a perfectly seasoned cream based chowder

French Onion Soup

With crostini and topped with melted mozzarella cheese

Caesar Salad

A guest favorite, prepared with chopped romaine tossed with caesar dressing and topped with grated parmesan cheese and croutons

Harvest Garden Salad

Mixed greens enhanced with tomatoes, red onion, olives and croutons tossed in our famous house vinaigrette

Second Course

select one

Stuffed Cornish Game Hen

Vegetable stuffing served over sautéed green beans, topped with apricot velouté and pearl onions

Pappardelle

Pancetta lardoons, a mélange of mushrooms, sage and thyme in a fontina truffle sauce

Pecan Crusted Grouper

Over sweet potato risotto

Third Course

Dessert

Apple Crisp

Sweetened apples baked with cinnamon and butter topped with an oat crisp

Executive Chef Kelly White