



# HOTHOUSE

## CHRISTMAS EVE MENU

### TONIGHT'S FEATURES!

#### APPETIZERS

ROASTED CARROT SOUP 🌿 10

Garnished with farmer's cheese, toasted cumin and caraway seeds.

BERENJENAS CON MIEL 🍷🌿 16

Crispy fried eggplant fires with crispy chorizo, Tawari honey, Maldon Sea salt, Aleppo peppers.

#### PASTA

SHORT RIB RAVIOLI 🍷 38

Short rib stuffed ravioli, grilled asparagus spears, confit cherry tomatoes, short rib jus, heavy cream, sherry vinegar, brown butter, fresh chives.

VEAL AND SPINACH CANNELLONI 🍷 22

Veal and spinach stuffed cannelloni, herbed bechamel sauce Mozzarella and Grana Padano.

#### ENTREE

HH CHRISTMAS DINNER 32

Roasted Herb Turkey, Roasted Brussels Sprouts & Butternut Squash, Gravy, Cranberry Sauce, Stuffing, Garlic Chive Mashed Potatoes.

#### SWEET SENSATIONS

TIRAMISU PANNA COTTA 🍷 12

Mascarpone Panna Cotta topped with a layer of Baileys, Kahlua and Grand Marnier infused Mocha Jelly. Contains gelatin.

STRAWBERRY SHORTCAKE 🍷 12

Traditional shortcake, champagne macerated strawberries, Chantilly cream. Decorated with a caramel lactic.

#### TAPAS

MEDITERRANEAN MEZZE PLATTER 🍷🌿 25

House-made labneh, baba ghanoush, muhammara, and hummus. Accompanied with turmeric pickled cauliflower, spiced pickled carrots, pitted olives, and house-made pita chips. Perfect for two to share!

CHARCUTERIE BOARD 🍷 35

St. Lawrence market cured meats and artisanal cheeses, house condiments and grilled Focaccia: two cheeses, three cured meats. Perfect for two to share!

CRISPY FRIED CALAMARI 🌿 20

Chickpea flour fried calamari, bruschetta, spicy aioli, frisee.

BRUSCHETTA 🍷 16

Chickpea flour fried calamari, bruschetta, spicy aioli, frisee.

#### SALADS

CLASSIC CAESAR 🍷 12/19

Romaine, house made croutons, crispy capers, Parmigiano-Reggiano & HOTHOUSE Caesar dressing.

ROASTED CAPRESE SALAD 🍷🌿 20

Blistered Roma tomatoes, fior di latte, fresh basil, pomegranate seeds, pomegranate molasses.

CÔTE D'AZUR SALADE NIÇOISE 🌿🍷 26

Grilled rare tuna, compressed little gem & Boston bibb lettuce, green beans, fingerling potatoes, confit tomatoes, compressed green onion, nicoise olives, cello radish, hardboiled egg, preserved lemon vinaigrette.

##### ADD PROTEIN

|  |    |
|--|----|
| Balsamic Marinated Tofu                              | 8  |
| Red Wild Prawns (5)                                  | 10 |
| Grilled Chicken Breast                               | 8  |
| Grilled Chorizo                                      | 8  |
| Filet of Grilled Organic Atlantic Salmon filet (6oz) | 15 |

BURGER

HH SIGNATURE BURGER 23

Roasted garlic aioli, house smoked gouda cheese, Boston bibb lettuce, tomato. 100% ground Canadian Angus chuck & brisket. Served Medium or Well Done. Pickle spear.

Add bacon \$4

Served with soup or fries, substitute with the following:

Sweet potato fries + 3 / Caesar salad + 4

PASTA E RISO

Certain items containing alcohol can be made without.

Please ask your server for details.

Add Grilled Chicken Breast +8 |

5 Wild Red Prawns +10 | Grilled Chorizo +8

Add a Small Market or Caesar Salad +5 |

\*All pastas contain dairy.

LUMACHE BOLOGNESE 24

Beef Bolognese, Basilico, red wine, fresh lumache pasta. (Sauce contains dairy)

CORN AND CRAB MEZZE LUNA 32

Local handmade mezze luna filled with rich mascarpone and crab, nestled in a brown butter corn emulsion, finished with confit tomatoes, chives, and Argentinian red shrimp.

PAELLA VALENCIANA (FOR ONE OR FOR TWO) 30/58

Traditional Bomba rice, Spanish saffron sofrito, in-house smoked chicken, grilled chorizo, manila clams, Pei mussels, red Argentinian shrimp.

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BUTTERNUT SQUASH RISOTTO 25

Roasted and spiced butternut squash, pink lady apple, brown butter, turmeric, maple yoghurt, zaatar.

Many items can be modified, please talk with your server.

We have Gluten Free buns and Pasta.

Substitute starch for rice pilaf, basmati rice, French fries, savoury mashed potatoes

Vegetarian Vegan Gluten Friendly

Contains Pork Contains Nuts Dairy-free Contains Seeds

Alcohol Used In The Preparation | All our pasta's contain dairy

FARM TO SEA

Add a small Market or Ceasar salad as a starter for any item from the Farm to Sea menu + \$5

CAPE D'OR SALMON 32

Pan-Seared Organic Newfoundland Atlantic salmon, lemon scented rice, butter poached broccolini, sauce Vierge.

CHICKEN BROCHETTE 27

Moroccan spice marinated grilled chicken skewer, served with lemon scented rice, herb fingerling potatoes. roasted Mediterranean vegetables, tzatziki.

STEAK FRITES 38

AAA Canadian New York striploin, fries, garlic aioli, Brandy Peppercorn Sauce.

MOROCCAN CHICKEN TAGINE 28

Braised Moroccan cinnamon curry chicken. Onion, carrots, cinnamon curry chicken jus, smoked paprika couscous, confit tomatoes, fresh mint, fresh parsley.

SAFFRON CINNAMON LAMB SHANK 38

Saffron & cinnamon braised lamb shank, curry and raisin rice, lamb jus, orange and pomegranate molasses, roasted onion.

