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# Winterlicious 2019 Dinner

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Choose one selection from each course:

## **APPETIZERS**

### **CARROT, PEAR & GINGER SOUP (V)**

Chef Curt's famous house soup, served warm with a garlic rubbed crostini

### **HOTHOUSE CAESAR**

Hearts of romaine with HOTHOUSE "triple garlic" dressing, herbed croutons, crisp bacon

### **ARANCINA MILANESE**

Milanese style, saffron accented risotto, stuffed with smoked provolone, hand rolled and flash fried, served on a tomato and prosciutto ragu

### **COD CAKES (GF)**

Hand rolled and flash fried cod cakes, lemon caper yogurt

## **MAINS**

### **GOBI BUTTER MASALA (V)**

Seasoned roasted cauliflower tossed in our famous Makhani curry sauce, served with grilled naan bread and coconut scented basmati rice

### **BEEF SHORT RIBS**

Ancho chili and coffee rubbed beef short ribs, braised and served over polenta, side of seasonal vegetables

### **RAINBOW TROUT**

Lightly floured and pan seared filet, finished in the oven, lemon caper and white wine butter, farro pilaf, seasonal vegetables

### **RAVIOLI DI POLLO AFFUMICATI**

Smoked chicken and sage stuffed ravioli, in a brown butter and sage sauce

## **DESSERTS**

### **CHOCOLATE PANNA COTTA WITH PUMPKIN SEED BRITEL**

### **EARL GREY CHEESECAKE**

### **HOUSE MADE BREAD PUDDING**

A 3 course dinner priced at \$33, taxes, beverages and gratuity not included

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# Winterlicious 2019 Lunch

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Choose one selection from each course:

## **APPETIZERS**

### **CARROT, PEAR & GINGER SOUP (V)**

Chef Curt's famous house soup, served warm with a garlic rubbed crostini

### **HOTHOUSE CAESAR**

Hearts of romaine with HOTHOUSE "triple garlic" dressing, herbed croutons, crisp bacon

### **ARANCINA MILANESE**

Milanese style, saffron accented risotto, stuffed with smoked provolone, hand rolled and flash fried, served on a tomato and prosciutto ragu

### **COD CAKES (GF)**

Hand rolled and flash fried cod cakes, lemon caper yogurt

## **MAINS**

### **SPECK PIZZA**

White sauce, caramelized onions, Bartlett pear, speck and fried rosemary

### **GRANA PADANO**

Smoked Chicken and goat's cheese stuffed cannelloni baked in a tomato cream sauce

### **HOTHOUSE MEATBALL SUB**

Ground chuck and brisket meatballs hand rolled with grana Padano, basil and garlic, slow baked in our house tomato sauce, served on a soft bun with sautéed peppers, side of fries

### **LENTIL SHEPHERD'S PIE (V)**

French puy lentils, roasted corn, carrots celery and leeks in a rich vegetarian gravy topped with creamy Yukon gold mashed potato au gratin

## **DESSERTS**

### **CHOCOLATE PANNA COTTA WITH PUMPKIN SEED BRITEL**

### **EARL GREY CHEESECAKE**

### **HOUSE MADE BREAD PUDDING**

A 3 course luncheon priced at \$23, taxes, beverages and gratuity not included