

Hearth Kitchen
RW
Dinner
\$35pp

First Course

MEATBALLS

baked ricotta, tomato sauce, toasted semolina bread

SLOW-ROASTED BABY BACK RIBS

fennel seed and paprika rub, tomato mustard sauce, celery and pickles slaw

FRIED CALAMARI

sweet pepper dressing, peppadew salad

TUNA CRUDO

fava bean puree, preserved lemon, fresh herbs, crispy fried shallot, pine nut

SEARED SCALLOPS

sweet corn, slow roasted cherry tomato, creamy polenta, saffron corn sauce

WOOD-FIRED CAULIFLOWER

sweet pepper romesco, almonds, parmigiana

HEIRLOOM TOMATO GAZPACHO

ripe tomato, basil, cucumber, taleggio grilled cheese

ROASTED BEETS

baby kale, fresh cut herbs, mascarpone, pistachio

CAESAR SALAD

romaine hearts, garlic croutons, parmigiana, white anchovy

Second Course

PAPARDELLE

sausage bolognese, rapini, parmigiana

SCAMPI

shrimp, garlic, shallot, farfalle pasta, white wine, parmigiana, lemon

SPAGHETTI AND CLAMS

fresh parsley, lemon, white wine, parmigiana

CHICKEN SCALLOPINI

chanterelle mushrooms, crispy shredded potato, parmigiana, chopped prosciutto, aged balsamic, sage chicken jus

SALMON PICATTA

lemon, capers, white lima beans, broccoli shoots, fresh cut parsley, olive oil

GRILLED HANGER STEAK

crushed and griddled garlicy red bliss potato, heirloom tomato salad, gorgonzola, peppery demi-glace

Dessert

ICE CREAM SUNDAE

vanilla ice cream, nutella cookie, brown butter hazelnuts, chocolate sauce

LEMON TART

graham cracker almond crust, whipped cream

CHOCOLATE TERRINE

brandied cherries, hazelnuts, salted caramel sauce

