

DINNER EXECUTIVE MENU (4 COURSE)

\$58 PER PERSON (Wine Pairing add \$ 12) per glass

Please call the restaurant directly for take-out or curbside available

Vegetarian (V) - Gluten Free (GF) - V & V (Vegan)



FIRST COURSE CHOICE OF...

CAPRESE SALAD. *Wine (Rose) Reserva Familia from Montes Toscanini*

Fresh mozzarella, steak tomatoes, basil & calamata olives drizzled w/fresh lemon juice & extra virgen olive oil.

CALAMARI STRIP. *Wine (White), Jorge Rubio Chardonnay Mendoza - Argentina*

Fried calamari steak, breaded cut in strips, served w/jalapeno mayo & spicy ketchup.

EMPANADAS ARGENTINA (style). *Wine Marselan (Light Red) By Antiguas Bodegas*

Choose 2 flavors, Wagyu ground meat, chicken, spinach, cream of corn, provolone or vegetable, served w/creamy cilantro dressing.

CEVICHE. *Wine Profecia (White-Sauvignon Blanc), Pizzorno*

Fresh catch of the day marinated w/lemon juice, shrimp, red onion & avocado.

RED CABBAGE & CASHEW PUREE (V & V). *Wine Abasto (Rose) From Antiguas Bodegas*

Roasted red cabbage served w/cashew spread.

FLOR de QUINOA SALAD, (V & V) *Wine Gaucho (White-Sauvignon Blanc) Bodegas Pizzorno*

Bolivian tricolor quinoa salad, w/avocado, tomato, celery, Heart of palm & drizzled w/extra v. olive oil, salt & pepper.

SECOND COURSE CHOICE OF...Salad or Soup

HOUSE SALAD (V & V) *Wine Gaucho (Sauv. Blanc) White.* Mix greens, red onions, tomatoes & creamy cilantro dressing.

SOUP (Chef - Soup of the day) *Wine Reserve Familia (Chardonnay) White Montes Toscanini*

THIRD COURSE CHOICE OF...

TENDERLOIN A LA PARRILLA. *Wine Gaucho (Malbec) Red from Bodegas Pizzorno*

100% grass fed tenderloin, all natural from Uruguay butterfly from our wood burning grill served w/tempura mushrooms, green pepper corn sauce & basmati rice.

MONK FISH. *Wine Abasto Sauv. Blanc (White) Antiguas Bodegas*

Pan seared South African Monk Fish, served w/sauteed spinach, broccolini & guava suace.

LOBSTER RAVIOLI. *Wine Montes Toscanini Chardonnay Reserve Familia (White)*

Homemade stuffed ravioli pasta, w/lobster meat, served w/ a saffron & lobster -shrimp white wine sauce.

WAGYU OSSOBUCO. *Wine Pedregal Tannat, Merlot & Cab Sauv. (Red) Antiguas Bodegas*

RC Ranch wagyu ossobuco cooked for 3 hours served w/malbec & tomato reduction sauce on a bed of polenta.

NEW YORK . *Wine Jaque Mate Rsva. (Malbec) Red.*

All-natural Striploin 10oz New York Steak, marinated w/chimichurri sauce, cooked in our woodboring grill served w/Provençal roaster finger potatoes.

PORK PAMPLONA. *Wine Reserve Montes Toscanini (Cabernet Sauvignon) Red.*

Berkshire Pork Tenderloin stuffed w/mozzarella, red peppers, olives, wrapped w/pancetta from our woodburning grill, served w/Dijon & honey sauce served w/carnival potatoes.

VEAL MARSALA. *Wine Tierra de Lechuza Malbec (Red Wine). Mendoza - Argentina*

Veal Cutlets in a rich & flavorful Marsala Wine reduction sauce, mushrooms & parsley served w/mashed potatoes.

LAMB OSSOBUCO. *Wine Vis A Vis Cabernet Sauvignon (Red, Mendoza - Argentina, Las Lechuzas).*

14 Oz all-natural lamb shank braised for 3 hours, in a Tanat & Pomodoro sauce, served w/polenta.

MATAMBRE A LA PIZZA. *Wine Bracco Bosca (Petit Verdot), Canelones - Uruguay*

Veal rose meat cooked for 3 hours & finished in our grill seasoned to perfection (Napolitana Style) topped w/mozzarella gratin & served w/rusa salad.

PENNE PASTA RATATOUILLE. *Wine Pedregal Rose, Antiguas Bodegas.*

Penner pasta served w/Roasted vegetables for 2 hours & fresh tomato sauce.

FOURTH COURSE CHOICE OF ...

4 LECHES Uruguayan version of the original 3 leches plus dulce de leche

FLAN Soft & delicate sponge cake w/milk, caramel & topped w/dulce de leche.

CHAJA Our own version of the Uruguayan classic meringue, Chantilly & peaches dessert.

PETIT DULCE DE LECHE Our own version w/ duce de leche cheesecake rich and smooth.

CHOCOLATE GANACHE CAKE Chocolate cake served w/dulce de leche mousse, chocolate ganache w/dulce de leche

FIGS & MASCARPONE Roasted figs served w/Italian mascarpone cheese & pomegranate reduction sauce & mint.

VEGETARIAN & GLUTEN FREE ITEMS AVAILABLE -HRW DINNER MENU AVAILABLE EVERYDAY from 11 am to 10 pm.
Beverage tax and gratuity are not included unless otherwise noted. Any changes requested in the menus add \$ 6 per change.

HRW Menu is NOT VALID WITH ANY OTHER DISCOUNT OR

