



SPRING WINE FLIGHT MENU

Two Courses Two Glasses of Wine \$55

APPETIZERS

CRAB and ARTICHOKE CHOWDER^{GF}

LOBSTER BISQUE ^{GF}

WINTER SALAD Organic Mixed Greens, Watermelon Radish, Persian Cucumber, Mandarin Oranges, Sunflower Shoots, Cider Dijon Vinaigrette ^{GF}

SMOKED SALMON DEVILED EGGS with Lemon Dill Cream^{GF}

ROASTED DUCK TOSTADA Kimchee Slaw, Hoisin Bbq Glaze

BRIE CROSTINI WITH ARUGULA PESTO Apple Slice and Blackberry

ENTRÉES (choose one)

GRILLED NY STRIP STEAK (\$6 Sur Charge) Mashed Potatoes, Garlic Green Beans and Chipotle Lime Butter

CHICKEN SALTIMBOCCA Sauteed Chicken Breast with Prosciutto Ham, Melted Fresh Mozzarella Cheese, Grilled Asparagus, Mashed Potatoes

LOBSTER CRAB RAVIOLI Lobster Ginger Sauce, Lobster Garnish

SHRIMP AND CRAB CAKES Old Bay Remoulade, Potato Au Gratin, Grilled Zucchini ^{GF}

FRESH CAVATELLI PASTA with Braised Short Rib Ragout Tomato Cream Sauce, Turnips, Roasted Celery, Parmesan

VEAL SCALLOPINE- Sauteed Veal with Artichokes, Tomatoes, Roasted Fingerling Potatoes, Grilled Asparagus, Bearnaise Sauce ^{GF}

SAUTEED ROCKFISH FILLET Mashed Potatoes, Lobster Ginger Sauce, Grilled Asparagus, Pineapple Salsa ^{GF}

BUTTERNUT SQUASH RISOTTO- Saffron Rice, Butternut Squash, Parmesan, Baby Carrots, Toasted Pumpkin Seeds^{GF}

DESSERT (choose one)

CHOCOLATE DELIGHT CAKE Chocolate Cake with Chocolate Ganache, Fresh Whipped Cream and Strawberries ^{GF}

LEMONCELLO CAKE Fresh Berries, Strawberry Sauce, Whipped Cream

KEY LIME PIE Strawberry Sauce, Black Berries, Whipped Cream

S'MORES ICE CREAM CAKE Chocolate Peanut Butter Ice Cream, Graham Cracker Crumble, Marshmallows, Chocolate Caramel Sauce

HOMEMADE ICE CREAMS Black Raspberry Chocolate Chip, Coffee, Mint Chocolate Chip, Cookies N Cream

First Course (Choose One)

Albarino, Columna, Spain

Chardonnay, Rocklin Ranch, California

Chenin Blanc-Honeybunch, Remhoogte-Reserve, South Africa

Pinot Noir, Coeur de Terre, Willamette-Oregon

Second Course (Choose One)

Cabernet Franc Reserve, Two Mountain, Washington

Cabernet Sauvignon, Love on Mars, Sonoma-California

Cabernet Blend, The Pairing, California

Montepulciano D'Abruzzo, Sinello-Riserva, Italy

DESSERT WINE

WHITE Dario Coos, Ramandolo, Italy

\$12 glass | \$35bt (half bottle)

PORT Churchill's Reserve, Portugal

\$13 glass

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