Haywood's

$55 PER PERSON

First Course

Butternut Squash Soup

– or –

Tuna Tataki

Seared Ahi tuna, blackened seasoning, cilantro cream sauce, pineapple-mango relish

Second Course

Caesar With a Twist

Romaine hearts, Parmesan cheese, cured egg yolk, Pecorino Romano, squid ink breadcrumbs, caesar dressing

Third Course

Scarpetta

Fresh linguine, Pecorino Romano, basil, secret tomato sauce

– or –

Large Grilled Shrimp

Saffron risotto, *seasonal vegetables, chimichurri sauce*

– or –

Roasted Turkey Breast

Green beans, croissant stuffing, apple cranberry chutney,mashed potatoes,herb gravy

– or –

Beef Short Ribs

Creamy polenta, roasted vegetables, gremolata, chocolate glaze

Dessert

Mini Pumpkin Pie

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.