

# HATTAWAY'S

local inspiration • southern tradition

ON ALDER

FEBRUARY 2025



## 1ST COURSE

CELERY PARMESAN SALAD, LOCAL HAZELNUTS, ARUGULA, LEMON VINAIGRETTE, PARMIGIANO REGGIANO, WHITE WINE POACHED MISSION FIGS

OR

ROASTED DUCK SPRING ROLLS, CHINESE FIVE SPICE, THAI BASIL, SAMBAR SYRUP

OR

DEVILED EGGS, CALIFORNIA CHILI SALSA MACHA, SMASHED CORN CHIPS

## 2ND COURSE

CHILI BRAISED PORK SHANK, MASCARPONE POLENTA, HERB SALAD  
MUSHROOM FRIED RICE, SHITAKE, MUSHROOM SOFRITO, STIR FRY SAUCE, EVERYTHING BAGEL FURIKAKE  
OR

SMOKED STEELHEAD FETTUCCINE, SMOKED STEELHEAD BELLY, SAGE SQUASH PUREE, HOUSE RICOTTA, SAGE PEPITA CRUNCH

## 3RD COURSE

BANANAS FOSTER CRÈME CARAMEL, MERINGUE CRISP, WHISKEY CARAMEL

**MAKE YOUR RESERVATION HERE.**

\* MENU OPTIONS MAY CHANGE  
DAILY, 4PM - CLOSE  
125 W. ALDER STREET  
509-525-4433