

# Features Card

## Ready, Set, Go!

### **BRUSCHETTA / 10.95**

tomato, basil, pecorino, garlic, french baguette crostini, balsamic reduction

## Chef Entrees

### **MOROCCAN LAMB / 34.95**

24 oz shank, cous cous, preserved carrot, lamb jus reduction, cumin butter

### **CRAB CRUSTED SALMON / 32.95**

great blue crab, panko, green beans, dill sauce

## Sweet Finish

### **NY STYLE CHEESECAKE / 9.95**

walnut-almond crust, macerated strawberries, house whipped cream

## From the Bar

### **SOFIA BRUT ROSÉ / 14 gl 52 btl**

named for francis ford coppola's only daughter, pinot noir-chardonnay brut, refreshing and fun

### **DAMILANO 'MARGHE' NEBBIOLO / 13 gl 56 btl**

piedmont, italy  
finishes dry, rightly tannic, full body, enjoy with our lamb shank

### **TIPPERARY / 12**

jameson, green chartreuse, sweet vermouth, bitters

# HAZELWOOD

ESTD :: *food + drink* :: 2004