HAWORTH SELECT Menu

The Haworth Select Menu offers an elevated experience for those looking for a simple selection process without compromising class. Choose from our complete selections, specially designed from our talented in-house chef and culinary teams

CHEF'S MAIN COURSE

Select Up To Three Choices
priced per person

***Salmon en Croûte | 36**
spinach chevre filling, lemon cream sauce, ratatouille

Crab Stuffed Walleye | 36
sauce remoulade, almond rice pilaf,
balsamic roasted brussels sprouts

***Michigan Pancetta Stuffed Roast Pork Loin | 36**
smoked cheddar au gratin potato,
citrus thyme heirloom carrots, apple cider jus

Seared Lemon Butter Chicken | 36
artichoke salad, grilled vegetables,
lemon burre blanc

Forest Mushroom Chicken | 36
sweet potato gnocchi, garlic roasted broccoli,
gourmet mushroom mix, thyme brown butter

Wild Mushroom Risotto |36
herb jus, spring pea, asparagus tips

***Beef Medallions | 48**
sweet potato pavé, garlic ginger broccolini,
mustard cognac sauce

***Surf and Turf | 48**
grilled bistro steak, 4oz lobster tail,
twice baked truffle potato, roasted asparagus,
drawn butter

***6oz Filet Mignon | 48**
rosemary potato cake, roasted asparagus,
pinot noir demi-glace

FIRST COURSE

Select One

***Wasabi Crusted Ahi Tuna**
avocado, cucumber, fresno chili,
spicy mayonnaise

***Grilled Lamb Lollipops**
apple mint slaw, whole grain mustard
sauce

Wild Mushroom Bao Bun
pickled vegetables, cilantro, hoisin sauce

***Salmon Ceviche**
cilantro, radish, jalapeño, lime,
crispy rice cracker

Roasted Vegetable and Goat Cheese Flatbread
basil pesto, balsamic syrup

SALADS

Select One

Fresh Spinach
swiss cheese, mushroom,
hard cooked egg, bacon,
warm bacon vinaigrette

Romaine Wedge
herb croutons, parmesan tuile,
egg crumble, caesar dressing

Heirloom Tomato
buffalo mozzarella, basil, olive oil,
balsamic drizzle

Fresh Arugula
prosciutto, pear slices, spiced walnuts,
lemon thyme dressing

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

haworthhotel.com
616.395.7980
haworthevents@hope.edu