



Hawks

Christmas Eve Dinner

DECEMBER 24, 2017

4:00PM - 8:00PM

AMUSE BOUCHE

SALAD OF YOUNG LETTUCES,
PINE HILL ORCHARDS MANDARINS AND PECORINO,
BLACK TRUFFLE VINAIGRETTE

PURÉE OF CELERY ROOT SOUP,
BUTTERED DUNGENESS CRAB AND PARSLEY PISTOU

LOCAL PETRALE SOLE,
MEYER LEMON AND OLIVE OIL CRUSHED FINGERLING POTATOES
MANILA CLAM VELOUTÉ

OR

ROASTED RACK OF PORK,
LOCAL BROCCOLI, CHESTNUTS AND ROASTED MUSHROOMS,
SAUCE FORESTIÈRE

OR

GARLIC AND THYME SLOW ROASTED PRIME RIB,
CREAMED SPINACH AND POMMES PURÉES,
AU JUS

VALRHONA CHOCOLATE CRÉMEUX,
SUGARED CRANBERRIES AND ALMONDS,
WHITE CHOCOLATE SORBET

MIGNARDISES

\$80 PER GUEST

Wine Pairing

L'ECOLE NO. 41, SÉMILLON
COLUMBIA VALLEY 2014

MAISON L'ENVOYÉ, BOURGOGNE BLANC,
MÂCONNAIS, BURGUNDY 2011

CEDARVILLE, VIOGNIER,
EL DORADO 2013

OR

SHANE, THE CHARM, PINOT NOIR,
RUSSIAN RIVER VALLEY 2013

OR

HEITZ, CABERNET SAUVIGNON,
NAPA VALLEY 2012

CASCINETTA VIETTI, MOSCATO D'ASTI
ITALY 2014

\$40 PER GUEST