

Hawks

Thomas Price

Master Sommelier Dinner

SEPTEMBER 19, 2019

BAY SCALLOP CRUDO,
LIME AGUACHILE AND ARBEQUINA OIL
Capture Sauvignon Blanc, Sonoma.

BLACK COD,
DINO KALE, MISO CREAM AND PARSLEY OIL
Gran Moraine Chardonnay, Yamhill-Carlton, Willamette Valley
Capensis Chardonnay, Western Cape, South Africa

SONOMA DUCK CONFIT,
SANTA ROSA PLUM, CHANTERELLES AND WILD ARUGULA,
FERMENTED GARLIC PURÉE
Willakenzie Estate Pinot Noir, Willamette Valley

BRAISED DIXON LAMB,
CHARRED PEPPERS, NIÇOISE OLIVES AND POTATO PURÉE
Château Dignot Saint-Émilion, Bordeaux, France
Il Fauno di Arcanum Bordeaux Blend, Tuscany, Italy

73 DAY DRY AGED RIB EYE,
AZOLLA FARM ONIONS AND BORDELAISE
Mt. Brave Cabernet Sauvignon, Mount Veeder.
Hickenbotham Cabernet Sauvignon, McLaren Vale, South Australia.

\$175 per Guest Inclusive