



Hawks

Chefs Tasting Menu

September 2025

Hors d'Oeuvres

Shigoku Oyster, Apple and Wasabi
Osetra Caviar, Pommes Dauphines
Purée of Heirloom Tomato Soup and Warm Gougères
Champagne, Geoffroy 'Empriente' Blanc de Noirs, France 2013



Sunchoke Panna Cotta,
Trout Roe, Dill and Lemon Crème Fraîche
Sauvignon Blanc, J. de Villebois Pouilly-Fumé, Loire Valley, France 2022



Local Black Cod,
Mediterranean Mussels, Fennel Pollen, Saffron Broth
Rosé of Zweigelt, Stefan Pratch, Niederösterreich, Austria 2024



Marsala Braised Pork Cheeks,
Brown Butter Squash and Caramelized Pear
Cabernet Franc, Domaine Grosbois 'Gabare' Chinon, Loire Valley, France 2020



Almond Wood Grilled Imperial Reserve Wagyu Striploin,
Chanterelles, Celery Root, Black Truffle Jus
Cabernet Sauvignon, Heitz Cellars C-91, Napa Valley 2018



Warm Butternut Squash Cake,
Malted Buckwheat Gelato, Crème Fraîche Chantilly
Florio Marsala Superiore Riserva Semiseco, Sicilia, Italy 2015

\$165 per Guest

Optional Wine Pairing \$115 per Guest

*prepared for the entire table – substitutions politely declined
available nightly until one hour prior to close*