



Hawks

Chefs Tasting Menu

October 2025

Hors d'Oeuvres

Steak Tartare, Brown Butter Cone

Osetra Caviar, Tartelette

Peruvian Bay Scallop Crudo, Pickled Apple, Celery, Ponzu

Sparkling Wine, Avissi, Prosecco DOC, Veneto, Italy NV



Tortellini en Brodo,

Roasted Chicken and Burgundy Truffle

Garganega, Gini, Soave Classico DOCG, Veneto, Italy 2023



Tagliarini,

Sea Urchin Butter and Chanterelles

Nebbiolo, Paolo Scavino, Barolo DOCG, Piemonte, Italy 2020



Lasagna Verde alla Bolognese,

Spinach Pasta, Béchamel and Parmigiano Reggiano

Sangiovese Grosso, Castiglion del Bosco, Brunello di Montalcino DOCG 2019



Red Wine Braised Lamb Shank,

Porcini Mushroom Pappardelle and Pecorino Romano

Super Tuscan, Gaja, Ca' Marcanda 'Magari', Bolgheri DOP 2022



Dark Chocolate Ganache Tartelette,

Vanilla Shortbread and Salted Caramel

Donnafugata 'Ben Ryé Passito di Pantelleria, Sicila, Italy 2022

\$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