

Hawks

Chefs Tasting Menu

November 2026

Hors d'Oeuvres

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

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Sunchoke Panna Cotta,

Kaluga Caviar

Semillon, Torbreck 'Woodcutter', Barossa Valley, Australia 2023

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Seared Dayboat Scallop,

Celery, Bacon and Clam Chowder

Chardonnay, Chateau Montelena, Napa Valley 2023

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Truffled Chicken Ballotine,

Pommes Purées and Sauce Périgord

Nebbiolo, Damilano Barolo 'Lecinquevigne' DOCG, Piemonte, Italy 2022

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Imperial Reserve Wagyu Striploin,

Celery Root Purée, Matsutake Mushrooms and Sauce Robert

Bordeaux Rouge, Château Gloria, Saint-Julien, Bordeaux, France 2022

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Pecan Tartelette,

Maple, Butternut Squash, Malted Milk Gelato

Gonzales Byass 'Apóstoles' VORS 30yr Medium Sherry, Jerez, Spain

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Mignardises

\$165 per Guest

Optional Wine Pairing \$145 per Guest

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