

Hawks

Chefs Tasting Menu

October 2026

Hors d'Oeuvres

Sparkling Wine, Chapel Down Grand Reserve Brut, Kent, England 2018

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Maine Lobster Tartelette,
Stracciatella, Black Truffle and Preserved Yuzu
Chenin Blanc, L'Ecole No41 'Old Vines', Yakima Valley, Washington 2024

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Ravioli Doppio,
Scallop, Yellow Pepper and Aleppo Butter
Riesling, Maison Trimbach 'Frédéric Emile', Alsace, France 2017

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Crispy Duck Confit,
Candied Quince, Bacon and Sourdough
Tempranillo, Domino del Aguila 'Picaro del Aguila' Viñas Viejas, Ribera del Duero, Spain 2021

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Almond Wood Grilled Filet Mignon,
Red Kuri Squash, Wild Mushrooms and Red Wine Jus
Cabernet Sauvignon, Ghost Block 'Single Vineyard', Yountville, Napa Valley 2023

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Spiced Pumpkin Entremet,
Pumpkin Mousse, Caramel, Chocolate Gelato
San Felice Belcaro, Vin Santo del Chianti Classico DOCG, Toscana, Italy 2016

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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