

HAWKS

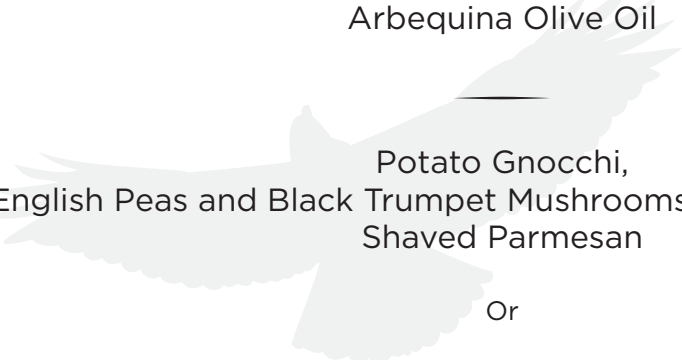
PUBLIC HOUSE

Mother's Day Dinner

May 14, 2017

10:00 am - 2:00 pm

Spring Onion Soup,
Vadouvan and Housemade Brioche,
Arbequina Olive Oil



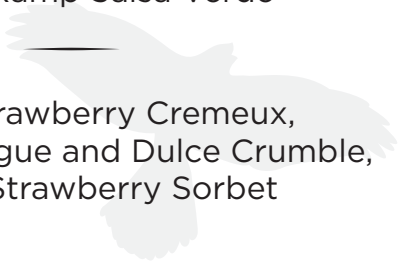
Potato Gnocchi,
English Peas and Black Trumpet Mushrooms, Fried Black Pepper,
Shaved Parmesan

Or

Pan Roasted Skuna Bay Salmon,
Fingerling Potatoes, Oil Cured Black Olives and Mint,
Pickled Green Garlic

Or

Creekstone Farms New York Steak,
Delta Asparagus and Snap Peas, Pommés Dauphines,
Charred Ramp Salsa Verde



Saeng's Strawberry Cremeux,
Pistachio Meringue and Dulce Crumble,
Roasted Strawberry Sorbet

\$65 per guest

CHEF DANE BLOM, SOUS CHEF COLIN KELLY
PASTRY CHEF MISTY GREENE