

HAWKS

PUBLIC HOUSE

Valentine's Day Dinner

February 14, 2017

Winter Citrus, Olives, Radish, Sourdough Crumble, Fennel Pollen
No Melon Kestrel Cocktail, Elderflower, Segura Viudas Cava, Mandarin and Cucumber

Poached Farm Egg, Nantes Carrots, Parmesan Broth and Chive Blossoms
Gundlach Bundschu Chardonnay, Santa Barbara 2014

Searched Day Boat Scallops, Almonds, Cauliflower, Pickled Raisins, Blooming Thyme
Mauritson Sauvignon Blanc, Dry Creek 2015

Or

Roasted Duck Breast, Black Garlic, Broccolini, Grapefruit and Fennel Flower
Lange Twins Midnight Reserve Red, Lodi 2012

Valrhona Chocolate Mousse, Red Velvet Crumble, Rose Water, Meringue
Salted Falcon Root Beer Float, 1776 Rye, Sambuca, Jack rabbit Stout and Sweet Cream

\$60 per guest

\$24 optional wine and cocktail pairing

CHEF DE CUISINE JUSTIN GREEN, **SOUS CHEF** ALEJANDRO GARAY, **PASTRY CHEF** MISTY GREENE
CHEFS DE PARTIE DAN LUONG, VICTOR ROBLES, SCOTT MACUMBER, , RICHARD BUTLER, OMAR REPREZA

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