

HAWKS

PUBLIC HOUSE

Frisco Cocktail Pairing Dinner

October 17th, 2019

Pomegranate Cosmo

frisco, cointreau, lime, pomegranate grenadine

Roasted Beets and Carrots

pistachio butter and white anchovies

+

Look Ma, no Vodka

frisco, dolin blanc chambery vermouth, china liqueur

Sonoma Duck Confit

chinese eggplant and fermented black beans, sweet chili gastrique

+

Kamakazi Milk Punch

huckleberry clarified frisco milk punch, cocchi americano

Fennel and Calabrian Chili Sausage

green lentils, brocoli rabe and grain mustard

+

Mana, God's Gift

frisco, luxardo apricot, sauternes dessert wine

Vanilla Bean Profiteroles

dark chocolate sauce

+

PH Salted Caramel Espresso Martini

frisco, mr. black, godiva, creme de banana, chocolate fish espresso

Food - \$45

Cocktail Pairing - \$35