

HAWKS

PUBLIC HOUSE



MOTHER'S DAY DINNER

SUNDAY, MAY 11TH

5:00 PM - 9:00 PM

Salad Lyonnaise

frisée, deviled eggs, smoked bacon,
torn sourdough



Miso Glazed Black Cod

sugar snap peas and shiitake mushrooms, creamy sushi rice,
ginger dashi

or

English Pea Girella

black pepper crema, toasted pine nuts,
shaved pecorino

or

Almond Wood Grilled Flat Iron

crispy potatoes, grilled asparagus, cipollini onions,
chimichurri

Séka Hills Olive Oil Cake

local strawberries,
marsala zabaglione, mint

\$80 per guest

EXECUTIVE CHEF MICHAEL FAGNONI
CHEF DE CUISINE FRANCISCO RIVERA, SOUS CHEF DIEGO BUENROSTRO
CHEFS DE PARTIE LONNIE BAMBA,
ROBERT MKANDAWIRE, STEVE HERRARA,
KIJAFU BURGIE, INDIGO KERNYSTKY



MICHELIN GUIDE

SPARKLING WATER SERVICE AVAILABLE FOR \$2 PER BOTTLE

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