

PROVENCE

CLASSIC · FRENCH · MODERN

2 Courses - \$58 pp

3 Courses - \$75 pp

4 Courses - \$89 pp

STARTERS

Wild Mushroom French Onion Soup

Sherry Reduction, Gruyere & Swiss, Grilled Sourdough

Cape May Salt Oysters

Yuzu-Green Apple Mignonette, Parsley Oil

Mussels

Spicy Tomato Cream, Chardonnay, Lime, Grilled Sourdough

Escargot

Garlic-Shallot Herb Butter, Baguette

Roasted Beet Salad

Arugula, Pickled Red Onion, Green Apple, Goat Cheese, Balsamic Vinaigrette

Lobster Ravioli

Lobster Bisque, Langostino, Herb Oil

MAINS (select one)

Braised Short Rib

Pomme & Parsnip Puree, Pepperoncini, Demi-Glace

Suggested Wine Pairing - OA Cabernet Franc

Lemon Asparagus Risotto

Leeks, Shaved Parmesan

Suggested Wine Pairing - Hawk Haven Q Bordeaux Blend

Steelhead Trout

Spring Pea, Roasted Tomato Pearl Couscous, Enoki Mushroom

Suggested Wine Pairing - Hawk Haven Signature Series Sauvignon Blanc

Rosemary Poussin

Haricots Verts, Sweet Potato, Veloute

Suggested Wine Pairing - Hawk Haven Signature Series Dry Rose

Luxe Burger

Beef Blend, Foie Gras, Blueberry Jam, Remoulade, Gruyere, Fingerling Fries

Suggested Wine Pairing - Hawk Haven Q Bordeaux Blend

Bistro

Bistronomy

M A I N S (continued)

Duck Leg Confit

Brussel Sprouts, Pancetta, Feta, Cranberry, Spicy Orange Maple Aioli
Suggested Wine Pairing - Hawk Haven Proprietor's Red Blend

Pan Seared Scallops

Patty Pan Squash, Lima Beans, Caper Berry, Chimichurri
Suggested Wine Pairing - Hawk Haven Signature Reserve Chardonnay

Filet Au Poivre (+\$20)

Caramelized Onion, Shitake Mushroom, Potatoes Au Gratin, Kale Chips
Suggested Wine Pairing - Hawk Haven OA Cabernet Franc

SUPPLEMENTS

Bread Basket - serving for 2 (+\$9)

2 oz Seared Grade A Foie Gras (+\$20)

D E S S E R T S

Assorted Cheese Board

Three Selections of Artisanal Cheese, Petite Salad, Marcona Almond, Fig Jam

Chocolate Torte

Vanilla Bean Anglaise, Amarena Cherry, Banana Chip Ice Cream

Espresso Creme Brulee

Mint Crumble, Toasted Pecan, Berries

Strawberry Tart

Chocolate Shell, Strawberry Coulis, Almond Cream, Lavender Ice Cream

Beignet Tree

Lemon Curd, Nutella, Coulis

Feel free to share any dietary restrictions with your server. Most substitutions and adjustments can be accommodated.

RESTAURATEURS – ANDREW BARES & KELLY LAVORGNA
EXECUTIVE CHEF – JESSICA KAROLYI