

# PROVENCE

CLASSIC · FRENCH · MODERN

2 Courses - \$58 pp

3 Courses - \$75 pp

4 Courses - \$89 pp

## STARTERS

### Cape May Salt Oysters

*Black Plum & Red Onion Mignonette*

### Wild Mushroom French Onion Soup

*Sherry Reduction, Gruyere & Swiss, French Baguette*

### Purple Sweet Potato Soup

*Cashew cream, Mini Croissant*

### Mushroom Tart

*Fontina, Tomato Jam, Balsamic Reduction*

### Escargot

*Phyllo Shell, Asiago & Garlic-Shallot Butter, Frisee Salad*

### Poached Pear Salad

*Baby Spinach, Red Onion, Walnut, Goat Cheese, Vinaigrette*

### Butternut Squash Ravioli

*Brown Butter Sage, Whipped Goat Cheese, Toasted Pine Nuts*

## MAINS *(select one)*

### Red Wine Braised Short Rib

*Potato & Parsnip Pomme Puree, Pepperoncini Creme Fraiche, Crispy Shallots*

Suggested Wine Pairing - OA Cabernet Franc

### Pumpkin Risotto

*Sauteed Mushrooms, Gorgonzola*

Suggested Wine Pairing - Hawk Haven Q Bordeaux Blend

### Apricot Glazed Cornish Hen

*Rosemary Roasted Baby Potatoes & Carrots, Cranberry & Apricot Chutney*

Suggested Wine Pairing - Hawk Haven Signature Series Dry Rose

### Duck Leg Confit

*Brussel Sprouts, Pancetta, Feta, Cranberry, Spicy Orange Maple Aioli*

Suggested Wine Pairing - Hawk Haven Proprietor's Red Blend

*Bistronomy*

*Bistronomy*

## M A I N S *(continued)*

### **Pan Seared Scallops**

*Asparagus, Zucchini & Fontina Rolls, Pea Puree*

Suggested Wine Pairing - Hawk Haven Signature Reserve Chardonnay

### **Bouillabaisse (+\$20)**

*Red Snapper, Sea Bass, Langoustine, Crawfish, Spicy Rouille, Grilled Focaccia*

Suggested Wine Pairing - Hawk Haven Signature Series Sauvignon Blanc

### **Lamb Ragu**

*Campanelle Pasta, Ricotta*

Suggested Wine Pairing - Hawk Haven Q Bordeaux Blend

### **Luxe Burger**

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

Suggested Wine Pairing - Hawk Haven Q Bordeaux Blend

### **Filet Mignon & Frites (+\$20)**

*Caramelized Onion, Bacon & Grana Padano Fingerling Fries*

Suggested Wine Pairing - Hawk Haven OA Cabernet Franc

## SUPPLEMENTS

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

*6 oz Brazilian Lobster Tail (+\$24)*

*Baked Brie - Puff Pastry, Fig Jam, Pistachios (+\$16)*

## D E S S E R T S

### **Assorted Cheese Board**

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

### **Red Velvet Cheesecake**

*Raspberry Coulis, Toasted Marshmello Ice Cream*

### **Pumpkin Creme Brulee**

*Toasted Pumpkin Seeds*

### **Sweet Potato Pecan Pie**

*Maple Whip & 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.*