



First Course

CITRUS AND ROSEMARY MARINATED OLIVES	8
PURÉE OF WILD MUSHROOM SOUP, CRISPY SHALLOTS AND SHERRY GASTRIQUE	12
SALT ROASTED BABY BEETS, DI STEFANO BURRATA, HIBISCUS SCENTED RHUBARB AND WATERCRESS	14
CAESAR SALAD, SOURDOUGH CROUTONS, SHAVED PARMESAN AND BOQUERONES	12
POTATO GNOCCHI, ENGLISH PEAS, SMOKED HAM, FRIED BLACK PEPPER, PARMESAN CREAM	16
GENTLY SEARED HAMACHI, CHILE NEGRO, CALIFORNIA AVOCADO, HEARTS OF PALM AND CILANTRO	20
HOUSE MADE CHARCUTERIE PLATE, TERRINES, PÂTÉS AND SALUMI, GRILLED BREAD	24

Dinner Sun. thru Thurs. 4:30pm to 9:00pm - Fri. and Sat. 4:30pm to 10:00pm

5530 Douglas Boulevard, Granite Bay, *California*. 95746

916.791.6200



Entree

NETTLE CAVATELLI, FRESH RICOTTA, CHARRED ASPARAGUS, PINE NUTS AND BASIL PISTOU	24
WILD ALASKAN HALIBUT, SUNCHOKE, ASPARAGUS, ENGLISH PEAS AND HOLLANDAISE	36
ROASTED PITMAN FARMS CHICKEN, WILD MUSHROOM POLENTA, BROWN BUTTER CARROTS, ROASTED SHALLOT JUS	29
LIBERTY DUCK CONFIT, FARRO, RED OAK LETTUCE, CUCUMBER YOGURT AND VADOUVAN	32
BACON CHEESEBURGER, AGED WHITE CHEDDAR, HOUSE GROUND WAGYU, BRIOCHE BUN, FRENCH FRIES	25
SLOW ROASTED SHORT RIB, ENGLISH PEAS AND NANTES CARROTS, CAMELIZED ONION SOUBISE	41
ALMOND WOOD GRILLED NEW YORK, DUCK FAT POTATOES, SNAP PEA AND PERSILLADE, RED WINE JUS	46

Effective Friday, May 22, 2020, Hawks Restaurant will begin adding a 3% surcharge to all checks in an effort to provide competitive wages for our Heart of House staff, the talent preparing your meals.

If you have any reservations regarding this voluntary surcharge, please let your server know and we will remove the 3% surcharge from your check.