

HAWKSMOOR

CHICAGO RESTAURANT WEEK 2026

2 courses for \$45 | 3 courses for \$60
optional wine pairing | 2 courses for \$30 | 3 courses for \$45

STARTERS

Ash-baked beet salad (v)

pickled fennel, horseradish, hazelnuts

Day 'Lemonade', Pinot Noir Rosé, 2022, Willamette Valley, Oregon

Smoked salmon

herbed cream cheese, Guinness bread

Weingut Rudi Pichler Federspiel, Grüner Veltliner, 2023, Wachau, Austria

Yorkshire Sloppy Joes

Mini Yorkshire puddings, Grass-fed beef dripping mince, horseradish cream

Collazzi 'Bastioni' Chianti Classico DOCG, 2021, Tuscany, Italy

MAINS

Rump & side*

10oz dry aged rump & choice of side:

Boston lettuce salad, lemon spinach, sweet potato, beef-fat fries

El Enemigo, Cabernet Franc, 2022, Uco Valley, Argentina

Roasted hake

vinegar peppers & basil

Cantina Mesa 'Giunco', Vermentino, 2023, Sardinia, Italy

Ricotta dumplings (v)

maitake, beech & silver oyster mushrooms, tarragon, parmesan

Poderi Aldo Conterno 'Il Favot', Nebbiolo DOC, 2020, Piedmont, Italy

Warm lobster roll (+\$10)

garlic butter, bearnaise, beef fat fries

Domaine Laroche 'Saint Martin' Chablis, 2023, Burgundy, France

DESSERTS

Upside-down almond & apple cake

almond praline, sour cream ice cream

Wirsching Riesling Auslese 'Wiqem', 2018, Franconia, Germany

Walnut & whisky mille-feuille

pear compote, whisky cream, candied walnuts, pear sorbet

Királyudvar Tokaji 'Cuvée Ilona', 2016, Tokaj, Hungary

Sticky toffee sundae

milk ice cream, sticky toffee sponge, sticky toffee sauce

El Maestro Sierra, Pedro Ximenez Sherry, NV, Jerez, Spain

* These items are served raw, undercooked cooked to order or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We cannot guarantee the absence of nuts or other allergens, cheeses may be unpasteurised. Please advise staff if you have any dietary requirements.
Price excludes beverage, tax and gratuity.

