

# 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.



# HAWKSMOOR

## CHICAGO RESTAURANT WEEK 2026

2 courses for \$45  
3 courses for \$60  
choose one dish per course

### STARTERS

**Ash-baked beet salad (v)**  
*pickled fennel, horseradish, hazelnuts*

**Smoked salmon**  
*herbed cream cheese, Guinness bread*

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

### MAINS

**Rump & side\***  
*10oz dry aged rump & choice of side:  
Boston lettuce salad, lemon spinach, sweet potato, beef-fat fries*

**Roasted hake**  
*vinegar peppers & basil*

**Ricotta dumplings (v)**  
*maitake, beech & silver oyster mushrooms, tarragon, parmesan*

**Warm lobster roll (+\$10)**  
*garlic butter, bearnaise, beef fat fries*

### DESSERTS

**Upside-down almond & apple cake**  
*almond praline, sour cream ice cream*

**Walnut & whisky mille-feuille**  
*pear compote, whisky cream, candied walnuts, pear sorbet*

**Sticky toffee sundae**  
*milk ice cream, sticky toffee sponge, sticky toffee sauce*

\* 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.

