# **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\*

100z 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 ream, candied walnuts, pear sorbet

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

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#### Smoked salmon

herbed cream cheese, Guinness bread

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

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### Roasted hake

vinegar peppers & basil

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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 ream, candied walnuts, pear sorbet

# Sticky toffee sundae

milk ice cream, sticky toffee sponge, sticky toffee sauce