

APRIL 22, 2025

HAWK RIDGE WINERY DINNER

AT 7:00PM

{ RSVP: CALL 860-432-4575 TO RESERVE TICKETS }
\$95 per person | excludes tax & gratuity

OUR MENU

TO START

CEVICHE* | GF

snapper, shrimp, avocado, jalapeños, red peppers,
red onions, cilantro, spicy aioli, plantain chips

HAWK'S EYE | PINOT GRIGIO

SECOND

BURRATA SALAD | GFV

mixed greens, asparagus, grape tomatoes, red onions,
lemon vinaigrette, ciabatta crostini

WESTERN CONNECTICUT HIGHLANDS | ROSÉ

MAIN

FRENCHED PORK CHOP* | GF

pistachio & herb crust, mashed potatoes,
honey-glazed carrots, black cherry demi

OR

BRONZED HALIBUT | GF

mashed potatoes, honey-glazed carrots, black cherry demi

MAD HAWK | TEMPRANILLO

DESSERT

MOLTEN CHOCOLATE LAVA CAKE | GF

blackberries, raspberries, strawberries,
chocolate ganache, whipped cream

SMOOTH LANDING | ROSÉ

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GF = GLUTEN FREE | GFV = GLUTEN FREE VERSION

Before placing your order, please inform your server if a person in your party has a food allergy.

*This menu item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.