



Three Course Prix Fixe Menu

\$85/person 20% gratuity added for parties of 6 or more
(cocktails & wine additional)



First Course (choose one)

Soup of the Day

Winter Greens

arugula, frisée, radicchio, matchstick turnips, watermelon radish, pear, pomegranate seeds, candied walnuts, shaved parmesan, sherry mustard vinaigrette

Recommended Pairings

Cocktail - Chronic Tonic	18
Wine - Charles Heidsieck Brut Reserve Champagne, FR	29



Entrée (choose one)

Poached Halibut

kamut, bok choy, yuzu ponzu and tamari broth, cilantro chutney, fried fennel and microgreens

Recommended Pairings

Cocktail - Slow Boat to Singapore	17
Wine - 2018 Paul Pernot Bourgogne Blanc Burgundy, FR	26

Mushroom Risotto

red wine mushroom demi, collard greens, sherry glazed mushrooms, parmesan, crispy shallots

Recommended Pairings

Cocktail - The Gondi.....	12
Wine - 2018 Rivetto Nebbiolo Langhe Piemonte, IT	16

Stuffed Rabbit Saddle

rabbit roulade stuffed with prosciutto, pine nuts, parmesan, spinach, lemon, topped with demi glace and spruce oil served with broccolini, rabbit rilette and toast points

Recommended Pairings

Cocktail - The Gentlemen	16
Wine - 2017 Bitouzet-Prieur Bourgogne Rouge Burgundy, FR	26

Tomahawk Steak for Two

panko horseradish gremolata, hasselback potato with truffled bearnaise, creamed spinach - Surcharge 12pp

Recommended Pairings

Cocktail - The Wolf of Wall Street	17
Wine - 2017 Trefethen Family Vineyards Cabernet Sauvignon Oak Knoll District, CA	25



Dessert Course (choose one)

Olive Oil Cake

lemon drizzle

Recommended Pairings

Cocktail - Sparkling Negroni	13
Wine - 2009 Château de Cérons Sauternes Sauternes, FR.....	18

Dark Chocolate Torte

espresso mascarpone

Recommended Pairings

Cocktail - Espresso Martini.....	20
Wine - Cockburn 20 Year Tawny Port Vila Nova de Gaia, PT	20

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