

hawksworthcommunications



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↓

PART 3

# 101

← Things to →

## TASTE



## Eating & Drinking

\* in no particular order

**49 Hotel Georgia house cocktail**

This riff on the classic gin sour is a dreamy, floral concoction of Plymouth gin, lemon juice, and orange blossom water. On top: egg white foam and a dash of grated nutmeg. [Hawksworth Restaurant](#), 801 W. Georgia St., 604-673-7000. [Hawksworthrestaurant.com](#)



**1 Jungle pork curry**

The wild card on the menu at Hawksworth, this dish—with its modern take on traditional Indian fare—puts you in mind of Vij's. It combines pork with jackfruit, pineapple salad, and green beans in a delightfully satisfying way. Clean and light, yet hearty enough for a carnivore in a Hugo Boss suit. [Hawksworth](#) 801 W. Georgia St., 604-673-7000. [Hawksworthrestaurant.com](#)

**2 Fig and goat's cheese salad**

Cuke, tomato, red onion, and greens get a little crazy with chunks of goat's cheese and (the deal sealer) a sweet, tangy dressing built on black mission figs. Like everything at Rocky Mountain, it's largely organic. [Rocky Mountain Flatbread Co.](#) 1876 W. First Ave., 604-730-0321; 4186 Main St., 604-566-9779. [Rockymountainflatbread.ca](#)

**3 Octopus with pesto**

Octopus lovers, rejoice. Here's the tricky marine creature mastered: perfect texture, rich flavour (without being overly sweet), simply and beautifully supported



...ete with flavourful delicacies, some plucked  
back yard (like caviar from the Sunshine  
imported from afar (like Burmese tea leaf  
the discoveries our critics deem outstanding\*

Photographs by Krista Jahnke & Milos Tomic