

HONG KONG

# baccarat



## REVIEW

### HAWKSWORTH RESTAURANT

Rosewood Hotel Georgia,  
801 West Georgia Street,  
Vancouver, British  
Columbia, Canada,  
tel: +1 604 673 7000,  
[www.hawksworthrestaurant.com](http://www.hawksworthrestaurant.com)

## GALLOPING GOURMET: MODERN CANADIAN

Vancouver foodies have not calmed their enthusiasm for this edgy fine-dining restaurant since it opened in 2005 – it still requires a booking of six to eight weeks ahead at weekends. Chef-owner David Hawksworth uses French tradition as his starting point and is driven by local seasonal produce; he is also influenced by the city's diverse ethnicity. The contemporary Canadian cuisine draws on the decade Hawksworth spent honing his talents in Europe.

The ground floor of the renovated, early 20th-century Rosewood Hotel Georgia is split into three adjoining areas – the Bar & Lounge, with its premium cocktails, wines and craft beers and a gourmet snack menu; the also lively and elegant Pearl Room, and the more brightly lit Art Room, which takes its name from a striking wall relief. After an oyster cucumber, dashi and sake *amuse bouche*, the starter of yellowfin tuna ceviche was a winner on several fronts. Fatty tuna cubes with similarly buttery avocado accentuated the crunch of toasted amaranth (a South American 'superfood' seed) and pecan. The latter

were sugared, adding pockets of sweetness to a wasabi dressing and the pepperiness of rocket leaves. The Japanese influence rang through the dishes we chose. My companion's starter of Japanese mustard-glazed succulent roast pork belly was served with miso butter, charred corn, fried shallot and Thai basil. We both opted for fish mains. Pan-roasted sablefish (otherwise known as black cod) had Chinese elements – *lap cheong* sausage and pea shoots were part of the dish, along with pickled shitake mushroom and crispy yam. Grilled sturgeon – a dense meaty fish – appeared in large cubes, with north African *charmoula* – a smoky herb and spiced marinade with squash, mint and puffed saffron. Local poultry and meat dishes are hearty options.

Wines can be paired by a knowledgeable sommelier and the restaurant also produces its own label. Dessert signatures include chocolate fondant with orange and hazelnut; lemon cream with rhubarb and strawberry, and a six-flavour macaroon sampler. – AD

**AMBIENCE** Relaxed fine dining with a lively buzz in a heritage building

**BEST FOR** A taste of cutting-edge Canadian cuisine

**BEST DISH** Yellowfin tuna ceviche