



# LUNCH MENU

Three Course Lunch Menu - \$75.00/guest

*add artisanal bread to your menu for +\$3.00 per person*

To create a custom menu for your group please pre-select one starter, two mains, and one dessert.

Dietary restrictions will be accommodated with advanced notice.

**STARTER** *please pre-select **one** of the following*

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**green salad** shaved vegetables, puffed rice, lemon vinaigrette

**roasted sunchoke soup** pickled sunchoke, seared foie gras, crostini

**burrata & roasted squash** maple bourbon vinegar, honey dressing

**chicory & okanagan apple salad** buttermilk blue cheese dressing, candied walnut

**MAIN COURSE** *please pre-select **two** of the following*

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**hawksworth classic burger** crispy bacon, onion ring, old cheddar, fries

**wild mushroom risotto** mascarpone, chive, parmesan

**cioppino** halibut, bc mussels, manila clam, potato, tomato broth

**alberta flat iron steak** king oyster mushroom, lobster foam, garlic, onion, miso

**DESSERT** *please pre-select **one** of the following*

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**brown sugar pavlova** poached pear, yuzu crème, spiced chantilly, crumble

**crema catalana** apple, cinnamon cremeux, muscovado crumble

**earl grey panna cotta** toasted honey, candied pistachio, bergamot crème

*Menu prices are subject 5% GST and 19% service charge.*

*Menu selections are subject to change without notice due to seasonality and availability.*

*Allergies and dietary restrictions will be accommodated with advance notice.*

*Coffee and tea not included.*