



share

| | | | |
|--|-----|---|--------------|
| northern divine caviar crème fraîche, cornichon, caper, egg, chive, brioche | 240 | west coast or east coast oysters mignonette, cocktail sauce, lemon <i>add crème fraîche & northern divine caviar</i> | 4ea 2.5ea |
| baby back ribs garlic sesame glaze, roasted peanut, green onion | 19 | cod rilette compressed cucumber, jalapeño, sour cream, toasted sourdough | 18 |
| marinated olives orange zest, olive oil, chili, crispy garlic | 10 | 'KFC' korean fried cauliflower, sesame, cilantro | 16 |
| | | house made artisanal bread olive oil, maldon salt | 7 |

starters

| | | | |
|--|----|---|----|
| pacific albacore tuna foie gras parfait, brioche, shiro dashi | 38 | wagyu carpaccio black garlic aioli, lavash, bell pepper moustarda | 34 |
| hay roasted beets & burrata newtown pippin apple, compressed beet, red wine vinaigrette | 26 | chicory & okanagan apple salad candied walnut, brandy, buttermilk blue cheese dressing | 27 |
| smoked salmon on toast pickled shallot, horseradish, dill, cured egg yolk, brioche | 19 | organic okanagan carrot soup spinach tuile, pickled carrot, fennel oil | 19 |

mains

| | | | |
|---|----|--|----|
| sun gold lamb sirloin eggplant, snap pea, garlic, thyme, dauphine potato, mint oil, lamb jus | 42 | ahi poke bowl avocado, green onion, pickled vegetables, mayo, trout roe, cilantro, chili | 42 |
| 63 acres braised brisket maitake tempura, onion, teriyaki, grilled green onion | 39 | pan seared ling cod winter potato, garlic, dill, frisée, watercress, sauce gribiche | 38 |
| hawthorn classic burger crispy bacon, onion ring, old cheddar, fries | 29 | curried salt spring island mussels red curry, onion, pickled chili lemongrass, toasted coconut, fries | 32 |

taste of hawthorn
3 course lunch menu - 29

1st course
smoked salmon on toast
pickled shallot, horseradish,
dill, cured egg yolk, brioche

2nd course
elk denver leg
elderflower dressing,
pine oil, gooseberry, elk jus

3rd course
dark chocolate semifreddo
coffee, candied cacao nib,
white chocolate whip ganache

while quantities last

sides

| | | | |
|---|------|---|----|
| crispy fingerling potato confit, parsley | 12 | truffle fries chives, parmesan, truffle | 18 |
| klipper farm green salad puffed rice, lemon vinaigrette | 9/13 | sautéed mushrooms wild & domestic mushrooms | 12 |

extras

| | | |
|------------------------|-----------------------|---------------------------|
| foie gras 20 | scallops 18 | lobster tail 20 |
|------------------------|-----------------------|---------------------------|