



*hawksworth's  
seasonal  
tasting menu*

99

*1st course*

**hamachi crudo**

rhubarb, cucumber,  
currant blossom consommé

17 fitzpatrick . h's brut .  
okanagan valley . bc

*2nd course*

**bc spot prawn**

spring vegetable,  
lemon vinaigrette, chili,  
sweet cicely

20 winemaker's cut . cabernet franc/syrah  
rosé . okanagan valley . bc

*3rd course*

**lamb tenderloin**

morel, lilac,  
preserved green almond,  
lamb jus

19 tinta negro . malbec . limestone block .  
mendoza . arg

*4th course*

**elderflower sorbet**

chèvre cheesecake,  
strawberry,  
maple sugar crumb

18 paolo saracco . moscato d'asti . pied-  
mont . ita

*5th course*

**mignardises**

cajeta bonbon,  
rubarb pâte de fruit,  
yuzu cashew lime bar

optional wine pairings 55/guest

\*full table participation required\*

\*we politely decline requests to modify  
chef david's tasting menu\*

*share*

<b>northern divine caviar</b>	<b>247</b>
crème fraîche, cornichon, caper, egg, chive, brioche	
<b>fresh shucked oysters</b>	<b>4ea</b>
west coast or east coast, mignonette, cocktail sauce, lemon	
<i>add crème fraîche &amp; caviar</i>	<i>2.5ea</i>

*starters*

<b>pacific albacore tuna</b>	<b>39</b>
foie gras parfait, brioche, shiro dashi	
<i>add northern divine caviar (12g)</i>	<i>123</i>
<b>wagyu tartare</b>	<b>35</b>
green peppercorn dressing, salt & vinegar chip	
<b>buffalo burrata</b>	<b>27</b>
rhubarb jam, unfiltered olive oil, reduced balsamic	
<b>grilled little gem lettuce salad</b>	<b>26</b>
buttermilk, radish, yuzu dressing	
<b>snap pea salad</b>	<b>25</b>
whipped ricotta, confit egg yolk, mint dressing, bread crumb	
<b>white asparagus velouté</b>	<b>24</b>
dungeness crab, sea asparagus	

*mains*

<b>bradner farms striploin</b>	<b>74</b>
candy onion, swiss chard & ricotta, german potato, shallot red wine jus	
<b>haida gwaii sablefish</b>	<b>64</b>
asparagus, wild garlic, ramps nage	
<b>dover sole &amp; scallop</b>	<b>60</b>
brioche crust, spinach, parsnip, shrimp mousse, fish velouté	
<b>smoked sun gold lamb shoulder</b>	<b>54</b>
carrot purée, braised chickpea, rapini, lamb & harissa jus	
<b>northern pacific halibut</b>	<b>51</b>
romanesco, snap pea, sauce vierge	
<b>chicken supreme</b>	<b>47</b>
almond, english pea, chicken & butter sauce	
<b>nettle ravioli</b>	<b>42</b>
nettle purée, egg yolk, ricotta & goat cheese	

*sides & add-ons*

<b>grilled rapini</b>	<b>13</b>	<b>truffle fries</b>	<b>19</b>
chili, maldon salt		chive, parmesan, truffle	
<b>crispy fingerling potato</b>	<b>13</b>	<b>sautéed mushrooms</b>	<b>13</b>
confit, parsley		wild & domestic mushrooms	
<b>artisanal bread</b>	<b>8</b>	<b>foie gras</b>	<b>21</b>
<b>scallops</b>	<b>19</b>	<b>lobster tail</b>	<b>21</b>