



*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	
add crème fraîche & caviar	2.5ea

*starters*

<b>pacific albacore tuna</b>	<b>39</b>
foie gras parfait, brioche, shiro dashi	
add northern divine caviar (12g)	123
<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>chilled asparagus vichyssoise</b>	<b>21</b>
pickled chanterelle, potato, chive	

*mains*

<b>veal striploin</b>	<b>52</b>
fingerling, porcini, french bean, peppercorn jus	
<b>haida gwaii sablefish</b>	<b>59</b>
red miso glaze, eggplant, spicy cucumber, sesame	
<b>striped bass</b>	<b>48</b>
potato, fennel, leek, saffron cream	
<b>sun gold lamb chops</b>	<b>66</b>
english pea falafel, zucchini blossom, ricotta, oregano jus	
<b>northern pacific halibut</b>	<b>52</b>
chanterelle, fava, manila clam, yellow wine sauce	
<b>chicken supreme</b>	<b>45</b>
morel, asparagus, preserved green almond, natural jus	
<b>english peas berlingots</b>	<b>38</b>
summer truffle, goat cheese, pea emulsion	

*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>