



HAWKSWORTH
RESTAURANT

share

seafood tower, west & east coast oysters, uni, dungeness crab, geoduck,
side stripe shrimp, hamachi, seaweed salad 120
fresh shucked oysters, west coast or east coast, mignonette, cocktail sauce, lemon 4ea
buffalo burrata, local harvest farm tomato, focaccia, olive oil, balsamic 27

hawksworth's seasonal tasting menu

99

wine pairings +55

1st course

puget sound geoduck carpaccio, cucumber, lemon, celery
nv blue mountain . brut . okanagan valley . bc

2nd course

pacific hokkaido scallop, charred leek, fermented squash, pumpkin seed crumb
21 jean philippe fichet . haute côtes de beaune . burgundy . fra

3rd course

grilled pacific octopus, ink risotto, bell pepper aioli, green onion
21 olivier rivièrè . rayos uva . rioja . esp

4th course

cajeta ice cream, coronation grape, peanut praline, brioche
15 domaine paul meunier . maury vin doux naturel . roussillon . fra

5th course

mignardises

komuntu & quince bar, bergamot & earl grey bonbon, blackcurrant pâte de fruit

full table participation required *we politely decline requests to modify the tasting menu*



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starters

hamachi crudo, radish, shiro dashi & yuzu dressing 35
wagyu tartare, green peppercorn dressing, salt & vinegar chip 35
local harvest farm pear & romaine, guanciale, almond mustard vinaigrette 26
local harvest farm acorn & hubbard squash, seed cracker, klippers farm apple, kombu dressing 24
parsnip soup, lobster mushroom, cream, crouton 21

mains

mountain creek ranch elk chop, kale, red cabbage, parsnip, red wine jus 65
haida gwaii sablefish, kohlrabi, pine mushroom, bok choy, dashi 61
northern pacific halibut, sunchoke, leek, truffle, cream 55
quebec veal striploin, fingerling, oyster mushroom, french bean, peppercorn jus 52
yarrow meadows duck breast, plum, garlic scape relish, broccoli 48
pacific hokkaido scallop, cauliflower, sunflower seed, lemon brown butter 42
ricotta cavatelli, summer squash, tomato, basil, parmesan 31

sides & add-ons

truffle fries, chive, parmesan, truffle 19
klippers farm heirloom bean, toasted almond 13
local harvest farm nugget potato, parsley 13
sautéed mushrooms, wild & domestic mushrooms 13
foie gras 21
lobster tail 21
scallops 19
artisanal bread 8