



HAWKSWORTH  
RESTAURANT

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*share*

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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 tomato, focaccia, olive oil, balsamic 27

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*hawksworth's seasonal tasting menu*

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99

wine pairings +50

*1st course*

pacific ling cod crudo, local harvest hot chili, fennel aioli, foraged flower  
nv henriot . brut souverain . reims . champagne . fra

*2nd course*

west coast sea urchin, capellini, salmon roe, white wine velouté  
22 la grande bauquière . grenache blend . côtes de provence . fra

*3rd course*

bradner farms striploin, pont neuf, baby-leaf brassica, bordelaise sauce  
19 alta alella . gx . catalunya . esp

*4th course*

fig leaf & honey ice cream, fig sorbet, olive oil cake, lime meringue  
nv blandy's . 10 year sercial . madeira . pt

*5th course*

mignardises

earl grey & almond caramel,

lemon verbena & raspberry bonbon, morello cherry pâte de fruit

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



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*starters*

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hamachi crudo, radish, shiro dashi & yuzu dressing 35  
wagyu tartare, green peppercorn dressing, salt & vinegar chip 35  
summer lettuce, compressed fennel, klippers peach, whipped ricotta, almond 26  
compressed watermelon, feta, cucumber, kalamata crumble, mint, lemon 24  
baker breeze farm tomato gazpacho, marinated stone fruit, crouton, extra virgin olive oil 18

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*mains*

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sun gold lamb chop, falafel, zucchini blossom, ricotta, oregano jus 66  
haida gwaii sablefish, red miso glaze, eggplant, spicy cucumber, sesame 59  
veal striploin, fingerling, oyster mushroom, french bean, peppercorn jus 52  
northern pacific halibut, bell pepper, chorizo, sweet corn, chanterelle 52  
yarrow meadows duck breast, plum, garlic scape relish, broccoli 48  
bc sockeye salmon, fennel, preserved lemon, dill 46  
ricotta cavatelli, summer squash, tomato, basil, parmesan 31

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*sides & add-ons*

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