



HAWKSWORTH  
RESTAURANT

*share*

<b>seafood tower</b> west & east coast oysters, uni, dungeness crab, geoduck, side stripe shrimp, hamachi, seaweed salad	120
<b>west coast or east coast oysters</b> mignonette, cocktail sauce, lemon	4ea
<b>buffalo burrata</b> local harvest tomato, focaccia, unfiltered olive oil, reduced balsamic	27
<b>baby back ribs</b> garlic sesame glaze, roasted peanut, green onion	20
<b>cod rillette</b> compressed cucumber, jalapeño, sour cream, toasted sourdough	19
<b>'KFC'</b> korean fried cauliflower, sesame, cilantro	17
<b>marinated olives</b> orange zest, olive oil, chili, crispy garlic	11
<b>house made artisanal bread</b> olive oil, maldon salt	8

*taste of hawksworth*  
3 course lunch menu - 36

<i>1st course</i> <b>local harvest chicory</b> bc pear, baldo radicchio, guanciale	<i>2nd course</i> <b>poached steelhead</b> klippers farm apple, heirloom beet, sumac yogurt	<i>3rd course</i> <b>coffee &amp; caramel pot de crème</b> cacao nib streusel, dulce de leche, vanilla ice cream
<i>*while quantities last*</i>		

*starters*

<b>hamachi crudo</b> radish, shiro dashi & yuzu dressing	35
<b>wagyu tartare</b> green peppercorn dressing, salt & vinegar chip	35
<b>summer lettuce</b> compressed fennel, klippers farm peach, whipped ricotta, almond	26
<b>compressed watermelon &amp; feta</b> cucumber, kalamata crumble, mint, lemon	24
<b>local harvest chicory</b> bc pear, baldo radicchio, guanciale	22
<b>baker breeze farm tomato gazpacho</b> marinated stone fruit, crouton, extra virgin olive oil	18

*mains*

<b>36 hour beef short rib</b> farm lettuce, local blueberry, danish blue, bbq sauce	40
<b>albacore tuna tataki</b> tomatillo nage, black rice, gooseberry, sungold tomato	39
<b>duck confit</b> squash pavé, puffed rice, orange glaze	39
<b>kuterra salmon</b> water vegetable, furikake, buckwheat soba, dashi	38
<b>butter milk chicken paillard</b> confit potato, klippers farm lettuce, bc mushroom gravy	37
<b>poached steelhead</b> klippers farm apple, heirloom beet, sumac yogurt	36
<b>hawksworth classic burger</b> crispy bacon, onion ring, old cheddar, fries	31

*extras*

<b>foie gras</b> 21	<b>scallops</b> 19	<b>lobster tail</b> 21
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*sides*

<b>local harvest nugget potato</b> parsley	13	<b>truffle fries</b> chive, parmesan, truffle	19
<b>klippers farm green salad</b> puffed rice, lemon vinaigrette	10/14	<b>sautéed mushrooms</b> wild & domestic mushrooms	13

*\*In compliance with the Department of Public Health, we advise that eating raw or undercooked meat, poultry, or seafood poses a risk to your health.*