



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 farm tomato, focaccia, unfiltered olive oil, 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

*1st course*  
**roasted beets & quince**  
cashew purée, lemon,  
edible flower

*2nd course*  
**lamb merguez**  
cauliflower, pistachio,  
lemon purée

*3rd course*  
**vanilla cheesecake**  
coconut namelaka,  
calamansi

*\*while quantities last\**

*starters*

<b>hamachi crudo</b> radish, shiro dashi & yuzu dressing	35
<b>wagyu tartare</b> green peppercorn dressing, salt & vinegar chip	35
<b>bc pear &amp; romaine</b> guanciale, almond mustard vinaigrette	26
<b>roasted beet &amp; quince</b> cashew purée, lemon, edible flower	24
<b>acorn &amp; hubbard squash</b> seed cracker, klippers farm apple, kombu dressing	24
<b>parsnip soup</b> lobster mushroom, cream, crouton	21

*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>steelhead</b> klippers farm apple, heirloom beet, sumac yogurt	38
<b>buttermilk chicken paillard</b> confit potato, klippers farm lettuce, bc mushroom gravy	37
<b>lamb merguez</b> cauliflower, pistachio, lemon purée	36
<b>hawksworth classic burger</b> crispy bacon, onion ring, old cheddar, fries	31

*extras*

foie gras 21

scallops 19

lobster tail 21

*sides*

<b>local harvest farm 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.*

September 25, 2023

*\*prices do not include taxes*