



HAWKSWORTH  
RESTAURANT

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*chef's christmas dinner*

\$190/guest

*wine pairings to be determined*

*appetizer*

*please select one of the following*

bc pear & romaine, guanciale, almond mustard vinaigrette

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salt baked celeriac, smoked onion mousseline, hazelnut, truffle

*mid-course*

seared hokkaido scallop, chestnut velouté, sunchoke, brown butter

*entrée*

*please select one of the following*

haida gwaii sablefish, prawn bisque, caponata, confit tomato, red chili oil

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fraser valley goose & fig terrine, pistachio, swiss chard, mulled wine jus

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bradner farms striploin, bone marrow croquette, salsify, pine mushroom, jus

*add-ons*

lobster tail  
21

seared foie gras  
21

white alba truffle  
40/gram

burgundy truffle  
20/gram

seared scallops  
19

*dessert*

*please select one of the following*

chestnut bûche de Noël, caramel, apple

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warm sticky toffee pudding, vanilla, walnut

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chocolate fondant bar, burnt orange compote, hazelnut

*mignardises*

caramelized pistachio bar, egnog bonbon, cranberry & pear pâte de fruit