



PASSED CANAPÉS

All canapés are priced per dozen.

Sweet canapés require a minimum order of two (2) dozen per selection.

COLD

fresh shucked oysters \$48
mignonette, lemon

roasted beetroot & goat cheese \$48
balsamic, pistachio crumb

acorn squash & ricotta \$48
garlic toast

foie gras parfait tartelette \$54
preserved fruit

wagyu beef tartar \$54
green peppercorn dressing, potato chip

HOT

hokkaido scallop \$68
cauliflower couscous, sunflower seed

mushroom tartelette \$48
chive, parmesan

saffron arancini \$54
parmesan, fennel aioli

serrano ham croqueta \$54
smoked paprika aioli

smoked duck breast \$68
squash, puffed wild rice

SWEET

dark chocolate tartelette \$48
blackberry confit

passion fruit tartelette \$48
toasted coconut, caramel

cream puff \$42
seasonal flavours include honey & lavender, café au lait, chocolate

Menu prices are subject to 5% GST and 19% service charge.

Menu selections are subject to change without notice due to seasonality and availability.



HAWKSWORTH
RESTAURANT

THREE COURSE DINNER

\$95 PER PERSON

Please select 2 starters, 2 entrées, and 1 dessert to create a custom menu for your group event.

Dietary restrictions will be accommodated with advanced notice.

STARTER

green salad shaved vegetables, puffed rice, lemon vinaigrette

pear & romaine salad guanciale, almond mustard vinaigrette

local harvest acorn & hubbard squash seed cracker, green apple, kombu dressing

MAIN COURSE

northern pacific halibut sunchoke, leek, truffle

yarrow meadows duck breast cabbage pavé, cardamom beetroot, madeira duck jus

bradner farms beef striploin brussels, celeriac, maitake mushroom, red wine jus

DESSERT

brown sugar pavlova cranberry & orange compote, vanilla whipped ganache, maple sugar crumble

chèvre cheesecake chestnut crémeux, spiced poached pear, candied pecan

banana cake eggnog crémeux, dulcify whipped ganache, rum caramel, caramelized walnut

Menu prices are subject to 5% GST and 19% service charge.

Menu selections are subject to change without notice due to seasonality and availability.



HAWKSWORTH
RESTAURANT

THREE COURSE DINNER

\$105 PER PERSON

Please select 2 starters, 2 entrées, and 1 dessert to create a custom menu for your group event.

Dietary restrictions will be accommodated with advanced notice.

STARTER

parsnip soup lobster mushroom, focaccia crouton

green salad shaved vegetables, puffed rice, lemon vinaigrette

pear & romaine salad guanciale, almond mustard vinaigrette

local harvest acorn & hubbard squash seed cracker, green apple, kombu dressing

MAIN COURSE

haida gwaii sablefish kohlrabi, pine mushroom, bok choy, dashi

yarrow meadows duck cabbage pavé, cardamom beetroot, madeira duck jus

mountain creek ranch elk chop kale, braised red cabbage, parsnip, red wine jus

beef tenderloin brussels, celeriac, maitake mushroom, red wine jus

DESSERT

brown sugar pavlova cranberry & orange compote, vanilla whipped ganache, maple sugar crumble

chèvre cheesecake chestnut crémeux, spiced poached pear, candied pecan

banana cake eggnog crémeux, dulcely whipped ganache, rum caramel, caramelized walnut

Menu prices are subject to 5% GST and 19% service charge.

Menu selections are subject to change without notice due to seasonality and availability.



HAWKSWORTH
RESTAURANT

FOUR COURSE DINNER

\$135 PER PERSON

*Please select 1 starter, 2 mid-course, 2 entrées, and 1 dessert to create a custom menu for your group event.
Dietary restrictions will be accommodated with advanced notice.*

STARTER

parsnip soup lobster mushroom, focaccia crouton

hamachi crudo radish, shiro dashi & yuzu dressing

wagyu tartare green peppercorn dressing, salt & vinegar chip

MID COURSE

green salad shaved vegetables, puffed rice, lemon vinaigrette

pear & romaine salad guanciale, almond mustard vinaigrette

local harvest acorn & hubbard squash seed cracker, green apple, kombu dressing

MAIN COURSE

haida gwaii sablefish kohlrabi, pine mushroom, bok choy, dashi

yarrow meadows duck breast cabbage pavé, cardamom beetroot, madeira duck jus

mountain creek ranch elk chop kale, braised red cabbage, parsnip, red wine jus

beef tenderloin brussels, celeriac, maitake mushroom, red wine jus

DESSERT

brown sugar pavlova cranberry & orange compote, vanilla whipped ganache, maple sugar crumble

chèvre cheesecake chestnut crémeux, spiced poached pear, candied pecan

banana cake eggnog crémeux, dulcify whipped ganache, rum caramel, caramelized walnut

*Menu prices are subject to 5% GST and 19% service charge.
Menu selections are subject to change without notice due to seasonality and availability.*



HAWKSWORTH
RESTAURANT

ENHANCEMENTS

All menu enhancements are priced per person.

FOR THE TABLE

artisanal bread - \$3

olive oil, maldon salt

charcuterie - \$12

chorizo, serrano ham, coppa, foie gras parfait, pickles, toasted sourdough

cheese - \$13

chef's selection of international cheeses, seasonal chutney, nuts

truffle fries - \$6

chive, parmesan, truffle

brussels sprouts - \$6

spicy maple glaze, roasted pecan

SWEET ENDINGS

seasonal fruit platter - \$12

holiday cookies - \$6

assorted selection that includes vanilla shortbread, double chocolate sable cookie,
pecan drops, ginger molasses, raspberry linzer cookie

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Menu selections are subject to change without notice due to seasonality and availability.



WINE LIST

BUBBLES

nv unsworth . charme de l'île . vancouver island . bc	64
nv fitzpatrick . h's brut . okanagan valley . bc	90
nv henriot . brut souverain . reims . champagne . fra	180

WHITE

22 blue mountain . sauvignon blanc . okanagan valley . bc	65
21 burrowing owl . pinot gris . okanagan valley . bc	70
22 meyer family vineyards . chardonnay . h's blend . okanagan valley . bc	80
22 jean collet . chardonnay . chablis . fra	114
21 kendall jackson estate . chardonnay . camelot highlands . usa	140

RED

17 seven stones . merlot . similkameen valley . bc	70
22 meyer family . pinot noir . h's blend . okanagan valley . bc	80
20 burrowing owl . syrah . okanagan valley . bc	98
20 phantom creek . cabernet blend . petite cuvée . okanagan valley . bc	100
21 francois labet . pinot noir . bourgogne . fra	130
18 arrowood . cabernet saugivnon . sonoma county . usa	155

Alcoholic beverages are subject to 5% GST, 10% PLT, and 19% service charge.

Menu is subject to changes without notice due to seasonality and availability.