



HAWKSWORTH
RESTAURANT

share

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 5ea
wagyu tartare, green peppercorn dressing, salt & vinegar chip 35

hawksworth's seasonal tasting menu

99

wine pairings +44

1st course

organic leek terrine, smoked mackerel, olive oil & orange emulsion
18 fitzpatrick . h's brut . okanagan valley . bc

2nd course

hubbard squash rotolo, kale, parmesan, pistachio, sage
20 françois ménard . melon de bourgogne . muscadet . loire . fra

3rd course

charcoal grilled wagyu beef, daikon, turnip, black pepper jam
22 apara . cabernet franc . summerland . bc

4th course

roasted sweet potato gelato, carrot cake, kinako, star anise
nv hououbiden . hizou umeshu . plum sake . tochigi . jpn

5th course

mignardises

buckwheat dark chocolate bar, cranberry & morello cherry pâte de fruit, crispy pepita caramel

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



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starters

hamachi crudo, radish, shiro dashi & yuzu dressing 35
veal carpaccio, tonnato sauce, local greens, anchovy dressing 32
local harvest farm pear & romaine, guanciale, almond mustard vinaigrette 26
local harvest farm acorn & hubbard squash, seed cracker, klippers farm apple, kombu dressing 24
parsnip soup, lobster mushroom, cream, crouton 21

mains

mountain creek ranch elk chop, kale, red cabbage, parsnip, red wine jus 65
haida gwaii sablefish, kohlrabi, pine mushroom, bok choy, dashi 61
bradner farms striploin, celeriac, braised beef cannelloni, maitake, brussels sprouts, red wine jus 59
northern pacific halibut, sunchoke, leek, truffle, cream 55
yarrow meadows duck breast, cabbage pavé, cardamom beetroot, madeira duck jus 48
pacific hokkaido scallop, cauliflower, sunflower seed, lemon brown butter 42
foraged mushroom fettuccine, ricotta, bresaola, hazelnut, velouté, parsley 37

sides & add-ons

truffle fries, chive, parmesan, truffle 19
pemberton brussels sprouts, spicy maple glaze, roasted pecan 13
local harvest farm nugget potato, parsley 13
sautéed mushrooms, wild & domestic mushrooms 13
foie gras 21
lobster tail 21
scallops 19
artisanal bread 8