



HAWKSWORTH  
RESTAURANT

## 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.*



HAWSWORTH  
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## 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

**seafood chowder** lingcod, clam, mussel, side stripe shrimp, smoked lardon

**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** poached pear, yuzu, spiced crumble

**hazelnut praline bar** milk chocolate cremeux, passion fruit namelaka

**coffee pot de crème** dulce de leche, vanilla whipped ganache, maple sugar crumble

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## 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** bc mushrooms, 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** poached pear, yuzu, spiced crumble

**hazelnut praline bar** milk chocolate cremeux, passion fruit namelaka

**coffee pot de crème** dulce de leche, vanilla whipped ganache, maple sugar crumble

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## 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** bc mushrooms, 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** poached pear, yuzu, spiced crumble

**hazelnut praline bar** milk chocolate cremeux, passion fruit namelaka

**coffee pot de crème** dulce de leche, vanilla whipped ganache, maple sugar crumble

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## 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

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## 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.*

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