



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.*



HAWKSWORTH
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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 guanciaie, 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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HAWKSWORTH
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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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HAWKSWORTH
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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'ile . 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 |

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SIGNATURE COCKTAILS

**pre-order required for signature cocktails*

| | |
|--|----|
| french 75 | 17 |
| yaletown gin, cointreau, fresh lemon, prosecco | |
| empress strikes back | 19 |
| empress gin, limoncello, luxardo maraschino, lemon, lavender bitters | |
| rising sun | 19 |
| suntory toki whisky, sesame infused amaro, plum sake, drambuie, yuzu, ginger | |
| orange julios | 19 |
| don julio reposado, aperol, cointreau, fernet branca, orange, lemon | |

BEER & CIDER

| | |
|-------------------------------|-----|
| stella artois . belgian lager | 9.5 |
| modelo especial . lager | 9.5 |
| lone tree . dry apple cider | 9.5 |
| strange fellows . pale ale | 12 |
| superflux . hazy ipa | 12 |

WELL BAR PACKAGE \$9/ 1 oz. \$16/ 2oz.

absolute vodka . beefeater gin . havana club 3yr rum . altos plata tequila . old forester bourbon
crown royal canadian l whiskey . jameson irish whiskey

PREMIUM BAR PACKAGE \$12/ 1 oz. \$22/ 2oz.

grey goose vodka . hendricks gin . diplomatico rum . casamigos blanco . makers mark bourbon
jonnie walker black label scotch

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