



HAWKSWORTH  
RESTAURANT

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### *caviar*

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*accoutrements – crème fraîche, chive, potato chip*

*persian beluga, buttery, rich, and smooth, with a subtle brininess 30g/50g 350/650*  
*oscietra classic royale, nutty, creamy, and slightly briny, with a buttery texture 30g 190*  
*persian royale baerii, mild, buttery taste coupled with a subtle hint of the sea 30g 170*  
*imperial, rich, buttery, and with a subtle nuttiness 30g 170*

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### *dine out vancouver three-course menu*

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65

*beverage pairing +30*

#### *starter*

*pemberton beetroot, smoked duck breast, organic apple, caramelized honey dressing*  
2022 . rust wine co. . gamay . similkameen valley . bc

#### *main*

*braised veal cheek, celeriac, savoy cabbage, bc mushroom*  
2020 . rust wine co. . zinfandel blend . solus . golden mile bench . okanagan valley . bc

#### *dessert*

*brown sugar pavlova, caramelized apple, crispy walnut, rum ice cream*  
*jamaican milk punch, raisin rum, amaretto, lillet blanc, apple, clarified milk*

*\*we politely decline all requests to modify or change any menu items\**

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### *sides & add-ons*

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*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*

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|--------------------------|--------------------------------|------------------------|
| <i>foie gras 21</i>      | <i>white alba truffle 35/g</i> | <i>lobster tail 21</i> |
| <i>artisanal bread 8</i> | <i>burgundy truffle 20/g</i>   | <i>scallops 19</i>     |



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*share*

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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

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*starters*

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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, bc mushroom, cream, crouton 21

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*mains*

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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

seafood chowder, clam, mussel, side stripe shrimp, lobster, smoked lardon 58

yarrow meadows duck breast, cabbage pavé, cardamom beetroot, madeira duck jus 48

pacific hokkaido scallop, cauliflower, sunflower seed, lemon brown butter 42

bc mushroom fettuccine, ricotta, bresaola, hazelnut, velouté, parsley 37

\*In compliance with the Department of Public Health, we advise that eating raw or undercooked meat, poultry, or seafood poses a risk to your health.

January 17 - February 4 2024

\*prices do not include taxes

mp-market price