



HAWKSWORTH  
RESTAURANT

### *share*

<b>seafood tower</b> west & east coast oysters, uni, dungeness crab, geoduck, side stripe shrimp, hamachi, seaweed salad	120
<b>west coast or east coast oysters</b> mignonette, cocktail sauce, lemon	5ea
<b>cod brandade</b> cornichon, grainy mustard, crostini	22
<b>baby back ribs</b> garlic sesame glaze, roasted peanut, green onion	20
<b>'KFC'</b> korean fried cauliflower, sesame, cilantro	17
<b>marinated olives</b> orange zest, olive oil, chili, crispy garlic	11
<b>chips &amp; dip</b> smoked onion purée, sour cream, chive, potato chip	11
<b>house made artisanal bread</b> olive oil, maldon salt	8

### *caviar*

*accoutrements - crème fraîche, chive, potato chip*

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

### *dine out vancouver* 3 course lunch menu - 36

<i>starter</i>	<b>venison tartare</b> pickled chanterelle, oyster dressing, seaweed, crostini
<i>main</i>	<b>chicken leg pressé</b> white polenta, bc mushroom, leek fondue
<i>dessert</i>	<b>malTED milk chocolate torte</b> poached pear, vanilla ice cream

### *starters*

<b>hamachi crudo</b> radish, shiro dashi & yuzu dressing	35
<b>wagyu tartare</b> green peppercorn dressing, salt & vinegar chip	35
<b>veal carpaccio</b> tonnato sauce, local greens, anchovy dressing	32
<b>bc pear &amp; romaine</b> guanciale, almond mustard vinaigrette	26
<b>acorn &amp; hubbard squash</b> seed cracker, klippers farm apple, kombu dressing	24
<b>parsnip soup</b> bc mushroom, cream, crouton	21

### *mains*

<b>flat iron steak</b> tarragon butter, frites, green salad, bearnaise	40
<b>albacore tuna tataki</b> soba, miso broth, king oyster mushroom, tobiko	39
<b>duck confit</b> squash pavé, puffed rice, orange glaze	39
<b>steelhead</b> klippers farm apple, heirloom beet, sumac yogurt	38
<b>bouillabaisse</b> octopus, red shrimp, ling cod, saffron, rouille	36
<b>hawksworth classic burger</b> crispy bacon, onion ring, old cheddar, fries	31

### *sides & add-ons*

nugget potato 13	foie gras 21	lobster tail 21
green salad 10/14	scallops 19	white alba truffle 35/g
sauteed mushrooms 13	truffle fries 19	burgundy truffle 20/g

*\*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. \*prices do not include taxes  
January 17 - February 4, 2023*