



HAWKSWORTH
RESTAURANT

share

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

caviar

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

taste of hawksworth
3 course lunch menu - 36

1st course	roasted beet tartare whipped goat cheese, pickled mushroom, crostini
2nd course	slow cooked lamb cavatelli pecorino romano
3rd course	sticky toffee pudding candied pecan, vanilla ice cream

a la carte portions available

starters

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

mains

flat iron steak tarragon butter, frites, green salad, bearnaise	40
albacore tuna tataki soba, miso broth, king oyster mushroom, tobiko	39
duck confit squash pavé, puffed rice, orange glaze	39
steelhead klippers farm apple, heirloom beet, sumac yogurt	38
bouillabaisse octopus, red shrimp, ling cod, saffron, rouille	36
hawksworth classic burger 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 8, 2024*