



HAWKSWORTH  
RESTAURANT

---

*share*

---

seafood tower, west & east coast oysters, snow crab, scallop, prawn, ahi tuna, octopus 99  
west coast or east coast oysters, mignonette, cocktail sauce, lemon, half dozen ~~30~~ 15 dozen ~~60~~ 30  
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

---

*hawksworth's seasonal tasting menu*

---

99 wine pairings +55

*1st course*

albacore tuna carpaccio, beetroot, daikon, cilantro, yuzu dressing  
19 disznókő . dry furmint . tokaj . hng

*2nd course*

sablefish, braised endive, carrot, orange miso glaze  
20 kendall jackson . chardonnay . camelot highlands . santa maria valley . usa

*3rd course*

duck breast, leek, black garlic, xo sauce  
22 domaine montirius . grenache blend . la muse papille . côtes du rhône . fra

*4th course*

honey ginger custard, preserved persimmon, roasted sesame ice cream  
15 jorge ordóñez & co . victoria #2 . moscatel . málaga . esp

*5th course*

mignardises

mandarin pâte de fruit, puffed rice caramel, osmanthus tea bonbon

\*full table participation required\* \*we politely decline requests to modify the tasting menu\*



HAWKSWORTH  
RESTAURANT

---

*caviar*

---

*accoutrements – crème fraîche, chive, brioche*

sasanian beluga 000, exquisitely buttery, creamy, nutty taste with a full flavoured finish 30g 210  
royal belgian osetra, velvetly smooth texture with a clean finish 30g 110  
sasanian siberian, silky, clean and full flavored with hints of sweet brine 30g 90

---

*starters*

---

ahi tuna sashimi, preserved green almond, cucumber, cracker 36  
beef tartare, smoked oyster dressing, pickled mushroom, sourdough 35  
endive & macadamia, manchego, watercress, rose cordial vinaigrette 25  
charred kale & parsnip salad, orange, pistachio, horseradish, lemon vinaigrette 24  
mushroom velouté, sunchoke crème brûlée, parsley 22

---

*mains*

---

steak & frites, tarragon butter, green salad, béarnaise  
5oz flat iron 40    bradner farms ribeye 58  
fraser valley duck confit, squash pavé, puffed rice, orange glaze 39  
alberta sungold lamb shank, white polenta, salsify, pickled mushroom 45  
hawksworth classic burger, crispy bacon, onion ring, old cheddar, fries 31  
columbia river steelhead, klippers farm apple, heirloom beet, sumac yogurt 38  
pacific style bouillabaisse, octopus, red shrimp, ling cod, saffron, rouille 39  
ahi tuna tataki, soba, miso broth, king oyster mushroom, tobiko 44  
west coast petrale sole, sunchoke, black trumpet mushroom, caper beurre blanc 38  
housemade ricotta ravioli, fermented squash, quail egg 34

---

*sides & add-ons*

---

lobster tail 21    scallops 19    foie gras 21    truffle fries 19  
green salad 10/14    sautéed mushrooms 13    nugget potato 13    brussels sprouts 13