



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 240
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