



HAWKSWORTH  
RESTAURANT

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*share*

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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

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*caviar*

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*accoutrements - crème fraîche, chive, brioche*

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

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*starters*

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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

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*taste of hawksworth*

*3 course lunch menu - 36*

*1st course - fennel & leek velouté, ham hock rilette, focaccia*

*2nd course - beef bourguignon, mushroom, carrot, lardon*

*3rd course - earl grey & concord grape petit gâteaux*

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*mains*

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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

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*sides & add-ons*

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