



HAWKSWORTH
RESTAURANT

valentine's day tasting menu

\$195/guest
wine pairings + \$70

snacks

confit quail egg & caviar

nv unsworth vineyards . pinot gris blend . charme de l'île . cowichan valley . bc

1st course

columbia river steelhead, endive, kale, macadamia, blood orange

22 la grande bauquière . grenache blend . côtes de provence . fra

2nd course

haida gwaii sablefish, cabbage, salsify, lobster bisque

21 malvira . roero arneis . piedmont . ita

3rd course

fraser valley duck breast rossini, foie gras, brioche, potato, winter truffle

21 françois labet . pinot noir . bourgogne . burgundy . fra

add-ons

lobster tail
21

seared foie gras
21

white alba truffle
35/gram

burgundy truffle
20/gram

seared scallops
19

4th course

wild rose & toasted honey petit gâteau, pomegranate, pistachio, matcha

15 jorge ordóñez & co . moscatel . victoria #2 . Málaga . esp

mignardises

spicy raspberry bonbon, chewy cherry caramel, passion pâte de fruit



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caviar

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 flavoured with hints of sweet brine 30g 90

oysters

accoutrements

mignonette, cocktail sauce, lemon

fresh shucked oysters, west coast or east coast

half dozen ~~30~~ 15 full dozen ~~60~~ 30

bubbles

nv blue mountain . brut . okanagan valley . bc

glass ~~18~~ 9 bottle ~~86~~ 43

18 fitzpatrick . h's brut . okanagan valley . bc

glass ~~20~~ 10 bottle ~~94~~ 47

nv henriot . brut souverain . reims . champagne . fra

glass ~~36~~ 18 bottle ~~180~~ 90

nv laurent perrier . cuvée rosé . champagne . fra

glass ~~58~~ 29 bottle ~~282~~ 141