



HAWKSWORTH  
RESTAURANT

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## *valentine's day tasting menu*

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\$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*

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*accoutrements*

*crème fraîche, chive, brioche*

*sasanian beluga 000, exquisitely buttery, creamy, nutty taste with a full flavoured finish 30g 240*

*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*

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*oysters*

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*accoutrements*

*mignonette, cocktail sauce, lemon*

*fresh shucked oysters, west coast or east coast*

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

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*bubbles*

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*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*