



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 5ea

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

hamachi crudo, turnip, horseradish, ponzu

22 synchromesh . riesling . long's view vineyard . okanagan valley . bc

2nd course

dungeness crab, fennel, salsify, bisque

21 bodegas forjas del salnés . albariño . leirana . rias baixas . esp

3rd course

veal cheek caramelle, sweetbread, black trumpet mushroom, parsley

18 arrowood . cabernet sauvignon . sonoma county . usa

4th course

grapefruit spuma, ricotta ice cream, peach blossom crème, caramelized almond

nv hououbiden . hizou umeshu . plum sake . tochigi . jpn

5th course

mignardises

lychee hibiscus pâte de fruit, genmaicha chewy caramel, lime & fresh mint bonbon

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



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caviar

accoutrements – crème fraîche, chive, crumpet

sasanian beluga 000, exquisitely buttery, creamy, nutty taste with a full flavoured finish 30g 240
royal belgian osietra, velvety smooth texture with a clean finish 30g 210
sasanian siberian, silky, clean and full flavored with hints of sweet brine 30g 90

starters

beef tartare, smoked oyster dressing, pickled mushroom, sourdough 35
marinated fremantle octopus, confit potato, roasted red pepper, focaccia 26
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
alberta sungold lamb sirloin, chickpea purée, rapini, gremolata 46
ahi tuna tataki, soba, miso broth, king oyster mushroom, tobiko 44
roasted fraser valley chicken, california morel, fingerling, english pea 41
columbia river steelhead, compressed cucumber, sea asparagus, orange reduction 39
pacific style bouillabaisse, mussel, red shrimp, ling cod, saffron, rouille 39
west coast petrale sole, sunchoke, black trumpet mushroom, caper beurre blanc 38
dungeness crab & nettle risotto, cream, foraged flower 38
hawksworth classic burger, crispy bacon, onion ring, old cheddar, fries 31

sides & add-ons

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