



			<i>share</i>			
northern divine caviar crème fraîche, cornichon, caper, egg, chive, brioche			240		west coast or east coast oysters mignonette, cocktail sauce, lemon add crème fraîche & northern divine caviar	4ea 2.5ea
baby back ribs garlic sesame glaze, roasted peanut, green onion			19		cod rilette compressed cucumber, jalapeño, sour cream, toasted sourdough	18
marinated olives orange zest, olive oil, chili, crispy garlic			10		‘KFC’ korean fried cauliflower, sesame, cilantro	16
					house made artisanal bread olive oil, maldon salt	7
			<i>starters</i>			
pacific albacore tuna foie gras parfait, brioche, shiro dashi			38		wagyu carpaccio black garlic, lavash, preserved garlic moustarda	34
hay roasted beets & burrata newtown pippin apple, compressed beet, red wine vinaigrette			26		chicory & okanagan apple salad candied walnut, brandy, buttermilk blue cheese dressing	27
grilled gem & radicchio salad balsamic, confit garlic, honey, lardo, caciocavallo cheese			22		pemberton sunchoke soup foie gras, crostini, bluefoot mushroom	22
			<i>mains</i>			
sun gold lamb sirloin eggplant, snap pea, lamb jus, mint oil, dauphine potato,			42		ahi poke bowl avocado, green onion, pickled vegetables, mayo, trout roe, cilantro, chili	42
freemantle octopus thyme, cucumber, confit potato, beef tallow snow			38	63 acres braised brisket maitake tempura, onion, teriyaki, grilled green onion		pan seared ling cod winter potato, dill, frisée, watercress, sauce gribiche
				39		38
salt spring mussels red curry, onion, pickled chili, lemongrass, toasted coconut, fries			32		hawthorn burger crispy bacon, onion ring, old cheddar, fries	29
			<i>taste of hawthorn</i>			
			3 course lunch menu - 29			
<i>1st course</i> grilled gem & radicchio salad balsamic, confit garlic, honey, lardo, caciocavallo cheese			<i>2nd course</i> freemantle octopus thyme, confit potato, cucumber, beef tallow snow		<i>3rd course</i> horchata panna cotta coconut sugar crumble, almond, guava sorbet	
			<i>*while quantities last*</i>			
			<i>sides</i>			
crispy fingerling potato confit, parsley			12		truffle fries chives, parmesan, truffle	18
klipper farm green salad puffed rice, lemon vinaigrette			9/13		sautéed mushrooms wild & domestic mushrooms	12
			<i>extras</i>			
foie gras 20			scallops 18		lobster tail 20	