



HAWKSWORTH

RESTAURANT

chef's valentine's day tasting menu

hors d'oeuvres

comté cheese & black winter truffle - crispy cup, onion soubise
20 sea star . gewurztraminer blend . stella maris . pender island . bc

1st course

hokkaido scallop carpaccio - northern divine caviar, newtown apple
16 grosset . riesling . polish hill . clare valley . aus

2nd course

sablefish - dill aioli, beetroot, horseradish
18 domaine j.a. ferret . chardonnay . pouilly fuisse . fra

3rd course

aged beef duo - striploin, braised short rib, cipollini onion, parsnip, parsley
19 varner . cabernet sauvignon . foxglove . paso robles . usa

add-ons

seared foie gras

20

white alba truffle
40/gram

seared scallops

18

n.d. caviar
10/gram

lobster tail

20

dessert

pavlova - rose crème, raspberry & lychee jam, lychee sorbet
18 paolo saracco . moscato d'asti . ita

mignardises

chef's selection

tasting menu 195/guest

add artisanal bread to your menu for 3/guest

optional wine pairings 70/guest

**Allergies and dietary
restrictions will be accommo-
dated with advance notice.**
*prices do not include taxes
february 14th, 2023