



HAWKSWORTH  
RESTAURANT

BEL PRIVATE DINING ROOM  
CANAPE LIST

**albacore tuna ponzu** rice cracker, cilantro  
*\$45 / dozen*

**"kfc" korean fried cauliflower** sesame, cilantro  
*\$28 / dozen*

**thai fish cake** nam jim dip  
*\$28 / dozen*

**assorted local and imported cheese and charcuterie** traditional accompaniments  
*\$14 / person*



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**Bel Private Dining Menu - \*\$80.00/guest**

**bread service** – not included in base menu – +3/person

*starters*

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**parsnip & apple velouté** ricotta beignet

or

**sunchoke & gem lettuce salad** huckleberry, caper dressing

or

**octopus** kohlrabi, mole, mezcal

*mains*

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**yarrow meadows duck breast** squash, red cabbage, lentil, fig

or

**brassica** tomato fondue, cashew cheese, cilantro

or

**salmon** cucumber, potato, mussel, dill

*dessert*

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**meyer lemon custard** orange, jasmine

\*Not inclusive of tax and gratuity

\*\*These menus are subject to change without notice due to seasonality and availability



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**Group Dining Menu - \*\$98.00/guest**

**bread service** – not included in base menu – +3/person

*starters*

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**chef's amuse bouche**

*followed by a choice of*

**sunchoke & gem lettuce salad** huckleberry, caper dressing

or

**hamachi** coconut, fennel, orange

or

**pork loin** carrot, vietnamese broth, peanut

*mains*

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**yarrow meadows duck breast** squash, red cabbage, lentil, fig

or

**veal tenderloin** mushrooms, red wine jus

or

**brassica** tomato fondue, cashew cheese, cilantro

or

**cod** black rice, curried root vegetable, orange lassi

*dessert*

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**dark chocolate chantilly** raspberry, almond

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**Group Dining Menu - \*\$125.00/guest**

**bread service** – not included in base menu – +3/person

*starters*

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**chef's seasonal foie gras amuse bouche**

*followed by a choice of*

**sunchoke & gem lettuce salad** huckleberry, caper dressing

or

**hamachi** coconut, fennel, orange

or

**octopus** kohlrabi, mole, mezcal

*mid-course*

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**pork loin** carrot, vietnamese broth, peanut

*mains*

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**yarrow meadows duck breast** squash, red cabbage, lentil, fig

or

**veal tenderloin** mushrooms, red wine jus

or

**brassica** tomato fondue, cashew cheese, cilantro

or

**cod** black rice, curried root vegetable, orange lassi

*desserts*

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**dark chocolate chantilly** raspberry, almond

or

**candy cap ice cream** toasted white chocolate, aerated toffee, walnut

*takeaway gift*

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**box of two mini dark chocolate cookies**

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