



HAWKSWORTH
RESTAURANT

CANAPE LIST

48 / dozen

chicken, peanut crumb, miso glaze
burrata, preserved tomato, toasted sourdough
juniper compressed melon, prosciutto, lemon balm
chickpea panisse, sweet peas, sunflower shoot
pacific halibut brandade, remoulade, crispy skin
coffee roasted carrot, spiced honey glaze, seeds & grains
triple cooked potato, sablefish rilletes, capers
avocado tempura, wasabi aioli
green pea hummus, squid ink rice cracker, ricotta
beef shortrib, puffed grains, tamarind sauce

54 / dozen

cultivated and wild mushroom tart, gruyère
beet terrine, goat's cheese, campari
"kfc" cauliflower, sesame, lime, cilantro
albacore tuna, crème fraîche, salmon roe, dill
beef croquette, horseradish, watercress
ahi tuna tartare, jalapeño, poké dressing
salmon gravlax, crème fraîche, rye crisp
spring roll, duck confit, tahini dressing
corn and dungeness crab fritter, gazpacho

60 / dozen

foie gras torchon, brioche
lobster salad cone, toasted nori, togarashi
dungeness crab salad, spring pea, kohlrabi
caramelized scallop, cucumber, northern divine caviar
lamb loin , chimmichurri, dukkah

please note that a minimum order of two dozen of each choice is required



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Hawksworth York Room Set Lunch Menu – Fall/Winter 2018

*To construct your custom set menu, please choose
one starter, one mid-course (if selecting a four-course menu), two mains, and one dessert*

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

starters – please select one of the following; additional starters +\$15 each

smoked potato salad arctic char, frisée, citrus vinaigrette
albacore tuna tataki crispy onion, shiitake mushroom, charred lemon
beet and burrata salad preserved berries, toasted oats, sunflower shoot
elk tartare heirloom carrots, sorrel, lavash

mid-course – please select one of the following if you are selecting a 4-course menu; additional mids +\$10 each

ibérico ham compressed melon, sea buckthorn, mint
roasted winter squash velouté crispy pork belly, apple, chestnut

mains – please select two of the following for guests to choose from; additional mains +\$20 each

wild salmon tomato confit, parsnip agnolotti, watercress
chicken roulade fermented cabbage, spicy chorizo, gnocchi
braised beef shortrib caramelized carrot purée, braised leek, pickled ramp
braised lamb shank creamy polenta, roasted celeriac, pistachio crumble

desserts – please select one of the following; additional desserts +\$10 each

dark chocolate cherry, vanilla
blackberry toasted white chocolate, anise
elderflower orange, cranberry

\$65.00/guest 3-Course Menu **\$79.00/guest 4-Course Menu**

† Premium proteins charged at an increased menu price, applied to the cost of all guest menus

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

A silent vegetarian option will be available, and we will accommodate allergies and dietary restrictions



HAWKSWORTH
RESTAURANT

Hawksworth York Room Set Dinner Menu – Fall/Winter 2018

*To construct your custom set menu, please choose
one starter, **one** mid-course (if selecting a four-course menu), **two** mains, and **one** dessert*

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

***starters** – please select **one** of the following; additional starters +\$15 each*

- smoked potato salad** arctic char, frisée, citrus vinaigrette
- albacore tuna tataki** crispy onion, shiitake mushroom, charred lemon
- beet and burrata salad** preserved berries, toasted oats, sunflower shoot
- elk tartare** heirloom carrots, sorrel, lavash
- seared foie gras** madeira, preserved stonefruit, toasted hazelnut – *premium† +12*

***mid-course** – please select **one** of the following if you are selecting a 4-course menu; additional mids +\$10 each*

- cavatelli** chicken velouté, wild mushrooms, truffle
- ibérico ham** compressed melon, sea buckthorn, mint
- roasted winter squash velouté** crispy pork belly, apple, chestnut

***mains** – please select **two** of the following for guests to choose from; additional mains +\$20 each*

- wild salmon** tomato confit, parsnip agnolotti, watercress
- chicken roulade** fermented cabbage, spicy chorizo, gnocchi
- braised beef shortrib** caramelized carrot purée, braised leek, pickled ramp
- braised lamb shank** creamy polenta, roasted celeriac, pistachio crumble
- spiced duck breast** roasted sunchoke, brussels sprout, pear jus – *supplement of foie gras jus +7 upgrade*

***desserts** – please select **one** of the following; additional desserts +\$10 each*

- dark chocolate** cherry, vanilla
- blackberry** toasted white chocolate, anise
- elderflower** orange, cranberry

\$85.00/guest 3-Course Menu **\$105.00/guest 4-Course Menu**

† Premium proteins charged at an increased menu price, applied to the cost of all guest menus

Up to one additional choice/course is available for \$10/additional choice, applied to the cost of all guest menus

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A silent vegetarian option will be available, and we will accommodate allergies and dietary restrictions