



HAWKSWORTH
RESTAURANT

BEL PRIVATE DINING ROOM
CANAPE LIST

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

smoked sablefish corn cracker, onion marmalade
\$54 / dozen

salmon tartare cones tarragon, sesame
\$54 / 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

green tomato gazpacho mint, burrata, cucumber

or

sunchoke & romaine lettuce salad huckleberry, caper dressing

or

charcoal bbq octopus kohlrabi, mole, mezcal, burnt avocado

mains

yarrow meadows duck breast rhubarb jam, eggplant , orange gel

or

brassica tomato fondue, cashew cheese, cilantro

or

salmon cucumber, potato, mussel, dill

dessert

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

chef's amuse bouche

followed by a choice of

sunchoke & romaine lettuce salad huckleberry, caper dressing

or

pacific halibut crudo tomatillo, orange, espelette, crispy fish skin

or

suckling pig stone fruit, radish, apple gel

mains

yarrow meadows duck breast rhubarb jam, eggplant , orange gel

or

veal tenderloin mushrooms, madeira jus

or

brassica tomato fondue, cashew cheese, cilantro

or

korean glazed ling cod rice, orange lassi

dessert

dark chocolate chantilly raspberry, almond

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HAWKSWORTH
RESTAURANT

Group Dining Menu - *\$125.00/guest

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

starters

chef's seasonal foie gras amuse bouche

followed by a choice of

sunchoke & romaine lettuce salad huckleberry, caper dressing

or

pacific halibut crudo tomatillo, orange, espelette, crispy fish skin

or

charcoal bbq octopus kohlrabi, mole, mezcal, burnt avocado

mid-course

suckling pig stone fruit, radish, apple gel

mains

yarrow meadows duck breast rhubarb jam, eggplant, orange gel

or

veal tenderloin mushrooms, madeira jus

or

brassica tomato fondue, cashew cheese, cilantro

or

korean glazed ling cod rice, orange lassi

desserts

dark chocolate chantilly raspberry, almond

or

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

takeaway gift

box of two mini dark chocolate cookies

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