



HAWKSWORTH
RESTAURANT

RECEPTION

RICOTTA CANNELLONI, RAPINI, MOSCATO AGRO DOLCE
SALMON TARTARE, YUZU, RICE CRACKER, KUMQUAT
KOREAN SHORTRIB, TARO, KIMCHI
NV HENRIOT BLANC DE BLANCS BRUT, CHAMPAGNE

DINNER

TUNA CEVICHE

crispy amaranth, pecan, avocado, cilantro

2007 TABLAS CREEK ESPRIT DE BEAUCASTEL BLANC, PASO ROBLES

PAN SEARED SCALLOP

crispy double smoked bacon, summer corn

2009 MEYER FAMILY VINEYARDS CHARDONNAY MCLEAN CREEK ROAD VINEYARD,
OKANAGAN VALLEY VQA

DUCK CONFIT PRESS

roasted king trumpet mushroom, pickled cherry, garden soil

1998 JOSEPH DROUHIN CHARMES-CHAMBERTIN, GRAND CRU, CÔTE DE NUITS

ROASTED LAMB LOIN

green garlic, crispy english pea, tokyo turnip, truffle consommé

2004 E. GUIGAL CÔTE-RÔTIE CHÂTEAU D'AMPUIS, NORTHERN RHONE

APPLE SMOKED VANILLA

pecan, bourbon

1999 CHÂTEAU SUDIRAUT 1ER CRU CLASSÉ, SAUTERNES

EXECUTIVE CHEF DAVID HAWKSWORTH
HAWKSWORTH RESTAURANT
VANCOUVER BC
SEPTEMBER 12 2012



IW&FS 2012
VANCOUVER
INTERNATIONAL
FESTIVAL

Culinary Crossroads...

