



hawksworth & royal dinner

april 16, 2024

cocktail and wine pairings TBD

snacks for the table

québec sea urchin ceviche

&

duck tartare, shiso, ginger

2nd course

snow crab & nordic shrimp agnolotti, watercress velouté

3rd course

black pudding, truffle potato mille feuille, confit cipollini onion, sauce au poivre

4th course

roasted rabbit saddle, sweetbread cotechino, fiddlehead, morel sauce

5th course

pacific halibut, young cabbage, sea asparagus, shellfish jus

6th course

sea buckthorn sorbet, olive oil cake, basil syrup

7th course

lemon tart, elderflower ice cream, toasted meringue

We politely decline all requests to modify menu items

Signed Hawksworth Cookbooks available for purchase. Ask your server for details.

**In compliance with the Department of Public Health, we advise that eating raw or undercooked meat, poultry, or seafood poses a risk to your health.*