

# THE CIRCLE | VANCOUVER

THE ART OF CONNOISSEURSHIP

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A photograph of the Hawksworth Restaurant interior, viewed through sheer, light-colored curtains. The restaurant features a modern, elegant design with a long, illuminated chandelier made of crystal or glass elements. In the background, a well-stocked bar with various bottles is visible. The dining area includes tables with white tablecloths, set with wine glasses and plates, and upholstered chairs. The lighting is warm and ambient, creating a sophisticated atmosphere.

# HAWKSWORTH

RESTAURANT



## *Cuisine*

### HAWKSWORTH

*We tour B.C.'s diverse regions by air, land and sea through the haute cuisine creations of Chef David Hawksworth, at his eponymous restaurant at the Rosewood Hotel Georgia.*

Entering Chef David Hawksworth's flagship Vancouver restaurant, the fruit of a long and well studied journey through the culinary world, one is reminded of the contrast between hospitality and cuisine: The refinement of theatre which creates the illusion of graciousness and ease delicately interwoven with the reality of a logistical operation and demanding behind-the-scenes labour of skill and art. Balancing these two worlds is a Vancouver culinary figure whose reputation for professional mastery and personal straightforwardness have been honed through a real world journey.

Passing from bar and lounge to first dining room with adjacent wine room, the sense of occasion grows, with a touch that is both West Coast chic, and yet noticeably international. Marble-topped tables and glistening chandeliers are off-set with the warmth of fireplaces and cushioned seats which create an atmosphere both elegant and warm.

Entering the world of David Hawksworth, we were led to explore the regions of British Columbia by air, land and sea through a chef's tasting menu which thoughtfully brings to the table the drama of our coastal fisheries, valley fowl and rugged interior ranches. Highlighting dishes available on the Hawksworth dinner menu, these creations exemplify modern West Coast cuisine, interpreted through a mosaic of influences no doubt both personal to their chef and well suited to the nature of this vibrantly diverse city.



Setting the stage for seven courses of building complexity, we began with a kanpachi ceviche *amuse-bouche*, dressed with citrus, pickled onions and sea asparagus and complimented with a blackened squid-ink rice cracker. Each dish in the Hawksworth repertoire seemingly demonstrates a finely tuned harmony of seasonings, textures and alkalinities, which meld to create a full and deeply satisfying experience.

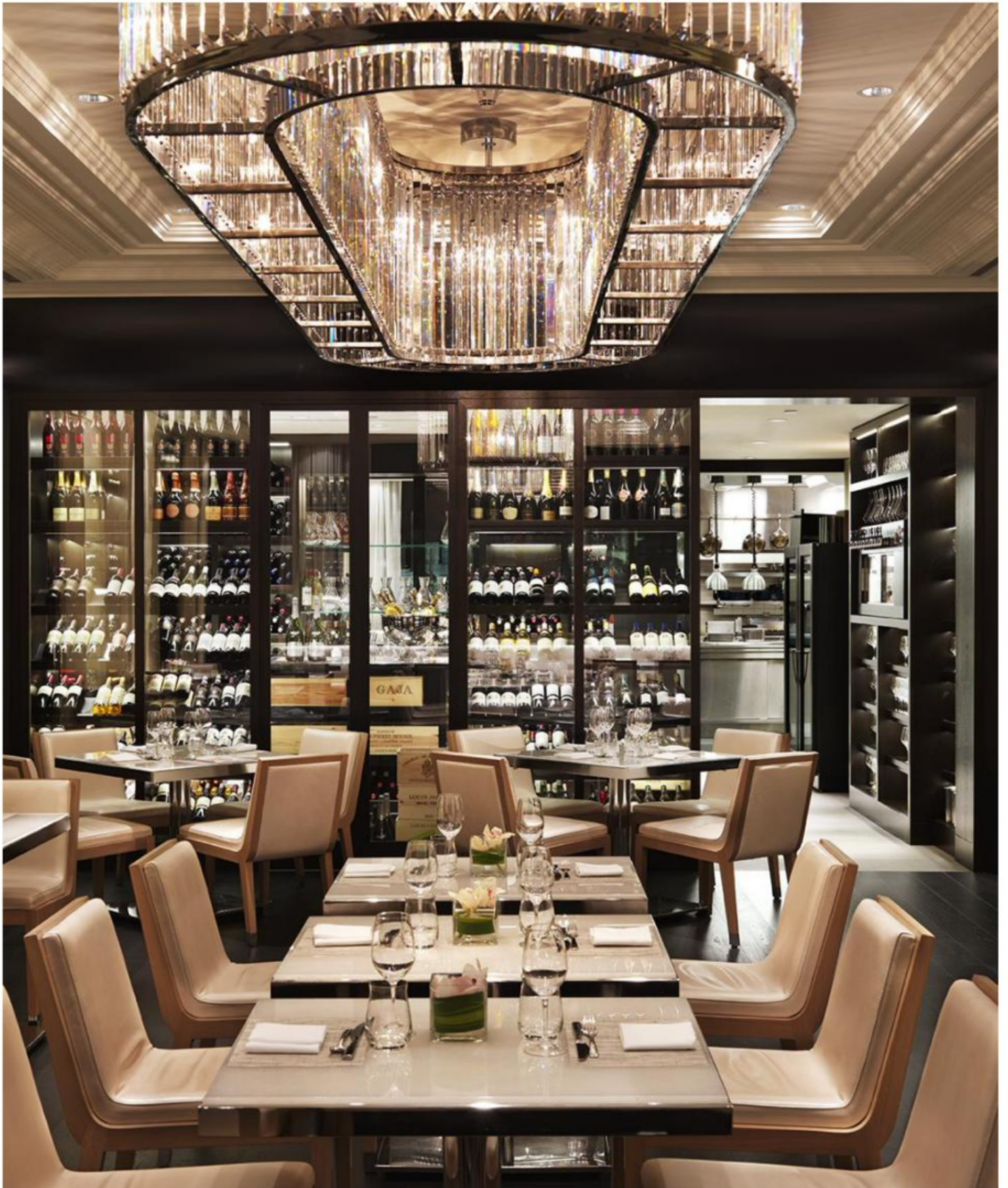
For a first course salad, the crab and shrimp sunamono honoured its Japanese origins (酢の物) with a complex contrast of vinegary acidity and light sweetness. Following the sunamono was an earthy steak tartare, paired with full-sized potato chips, showcasing a regional staple in a dish not commonly presented in our local cuisine. Transitioning to a third course, our first main dish was an oyster mushroom agnolotti with a light and frothy, vegetarian squash hollandaise and cashew dukkah.





From the fields and forests we shifted to the rough coastal waters of Haida Gwaii, with B.C. halibut on a bed of quinoa and complimented with emulsified spinach. And for our fifth and final savoury course, we took to the fields of the Fraser Valley for the Yarrow Meadow's duck breast, prepared perfectly medium rare, with accompanying celeriac, roasted apple and duck *jus*.

For dessert we were served a deceptively simple quenelle of house-made condensed milk ice cream with red fruit and aerated white chocolate honey-comb, accompanied with shards of Breton pastry. Our dinner was completed with three types of house-made macarons on a wood presentation box topped with raw cacao.





Those inspired by such works of culinary art will be pleased to know that you can add many of them to your own repertoire, with many items on the Hawksworth menu marked by the trademark “H” to show they can be found in Chef David Hawksworth’s new book: *Hawksworth: The Cookbook*, available online at: [Hawksworthrestaurant.com](http://Hawksworthrestaurant.com).

For those interested in enjoying the Hawksworth experience, inspired by the beauty and rich resources of British Columbia and cultivated in a journey through the world famous kitchens of chefs Marco Pierre White and Raymond Blanc, we encourage you to visit Hawksworth, in the Rosewood Hotel Georgia.

*Those interested in following the culinary adventures of THE CIRCLE | VANCOUVER magazine are invited to join Vancouver’s premier group for lovers of haute cuisine: THE CIRCLE | CUISINE. Use the icon below or find us on Facebook to join the group and share your own experiences, recommendations or reviews!*

## **Hawksworth Restaurant**

(Located in the Rosewood Hotel Georgia)

801 West Georgia Street

Phone: (604) 673-7000

Reservations: [Sevenrooms.com](http://Sevenrooms.com)

For delivery or pickup: [Doordash.com](http://Doordash.com)





# HAWKSWORTH

THE COOKBOOK



CHEF DAVID  
HAWKSWORTH

WITH CHEF STÉPHANIE NOËL  
& JACOB RICHLER

FOREWORD BY  
CHEF PHILIP HOWARD

**hawksworth**  
communications

HAWKSWORTH RESTAURANT  
THE CIRCLE VANCOUVER, DECEMBER 1, 2020