

Vegetables

BARBECUED CARROTS, FENNEL KRAUT, HAZELNUTS, BUTTERMILK	11
CRISPY CHICKPEA TOFU, PICKLED CUCUMBER, MINT, SZECHUAN LAMB SAUCE	12
CHARCOAL GRILLED SUMMER SQUASH, RED ONION, FURIKAKE, LEMON PUREE	11
SALAD OF PEA SHOOTS, SNOW PEAS, CRISPY SHALLOTS, FRAGRANT HERBS, COCONUT VINAIGRETTE	11

Breads + Batters

SEAFOOD PANCAKE, SHRIMP, CALAMARI, SPRING ONION, BONITO FLAKES, GARLIC AIOLI	12
ENGLISH MUFFINS, WHIPPED 'NDUJA, GREEK YOGURT, OLIVE OIL JAM, LEMON VERBENA	12
GRANDMA'S ZUCCHINI BREAD, FOIE GRAS MOUSSE, CHAMOMILE GELEE, BEE POLLEN	15

Fish + Shellfish

HAMACHI CRUDO, CRISPY RICE, BLACK LIME, SHAVED RADISH, SALTED PLUM	14
SALT & PEPPER SOFT SHELL CRAB, TROUT ROE, MINT, CARROT, PIRI PIRI	17
STEAMED LITTLE NECK CLAMS, BROWN BUTTER-MISO BROTH, SMOKED NEW POTATOES, STEAMED RICE	15
CHARCOAL GRILLED BRANZINO, CURTIDO, CILANTRO, AVOCADO GRIBICHE	16

• ASK FOR FIRE PANDA •

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Meat + Poultry

STEAK TARTARE, TATER TOTS, EGG YOLK, PEPPER CRESS, CARAMELIZED ONION DIP	15
SPICED DUCK SAUSAGE, HAKURIE TURNIPS, BLACK GARLIC KETCHUP	16
STICKY-CRUNCHY RIBS, ROASTED PEANUTS, CILANTRO, CITRUS GLAZE	14
GNOCCHI BOKKI, PORK-KIMCHI RAGÙ, SESAME SEEDS, SMOKED PECORINO	15

Duck Duck

PEKING STYLE DUCK BREAST, CRISPY WINGS, CONFIT FRIED RICE,
MIXED GREENS WITH DUCK FAT-SHERRY DRESSING, SPICED SAUSAGE, VARIOUS PICKLES
50 PER PERSON / MINIMUM PARTICIPATION OF TWO GUESTS

Chef's 7

CAN'T DECIDE? ALLOW THE KITCHEN TO PREPARE
OUR FAVORITE DISHES AND A FEW SURPRISES FOR THE TABLE
46 PER PERSON / ENTIRE TABLE, PLEASE

CHEF • ROB RUBBA / GENERAL MANAGER • CHRIS METTS / @HAZELRESTAURANT