

Vegetables

ROASTED CAULIFLOWER, FRAGRANT HERBS, SPICY CASHEWS, MAPLE-NUOC CHAM	12
MARINATED BEETS, BABA GANOUSH, PUFFED AMARANTH, SMOKED YOGURT	12
CRISPY CHICKPEA TOFU, PICKLED CUCUMBER, MINT, SZECHUAN MUSHROOM SAUCE	12
• OR, WITH SZECHUAN LAMB SAUCE	13
CHARCOAL GRILLED SWEET POTATOES, PIRI-PIRI AIOLI, CRISPY SHALLOTS, COTIJA CHEESE	12

Breads + Batters

ENGLISH MUFFINS, BLACK TRUFFLE-APPLE BUTTER, CLOTHBOUND CHEDDAR	13
GRANDMA'S ZUCCHINI BREAD, FOIE GRAS MOUSSE, CHAMOMILE GELEE, BEE POLLEN	15
KOJI TEXAS TOAST, SMOKED SCALLOP, GARLIC BUTTER, PARSLEY, FURIKAKE	14

Fish + Shellfish

RAINBOW TROUT A LA PLANCHA, CURRIED SQUASH, CELERY ROOT, HAZELNUT VINAIGRETTE	16
STEAMED LITTLE NECK CLAMS, SPICY PORK SAUSAGE, BOK CHOY, FERMENTED BLACK BEANS	15
CUTTLEFISH BOKKEUM, PICKLED GREEN ONION, CARROTS, GOCHUJANG GLAZE, PERILLA SEEDS	16
ATLANTIC FLUKE CRUDO, AVOCADO, RADISH, SHISO, GRAPEFRUIT PONZU	15

Meat + Poultry

STEAK TARTARE, TATER TOTS, EGG YOLK, PEPPER CRESS, CARAMELIZED ONION DIP	15
RABBIT NUGGETS, THAI FLAVORS, CURRY MUSTARD CONDIMENT	14
STICKY-CRUNCHY RIBS, ROASTED PEANUTS, CILANTRO, FIVE-SPICE GLAZE	16
GNOCCHI BOKKI, PORK-KIMCHI RAGÙ, SESAME SEEDS, SMOKED PECORINO	15

. Ducked Up! .

MINIMUM PARTICIPATION OF 2 GUESTS

ROASTED ROHAN DUCK BREAST, CRISPY WINGS, KIMCHI-CONFIT FRIED RICE,
MIXED GREENS WITH DUCK FAT-SHERRY DRESSING, DUMPLINGS, PICKLES, ASSORTED SAUCES
50 - PER PERSON

• 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

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