



ADD SHAVED BLACK TRUFFLE FOR 11

AUTUMN 2017

SPICY MARINATED BEETS	BABA GANOUSH, CUCUMBERS, LEMON YOGURT, VODUVAN PEANUTS	12
HAWAIIAN KANPACHI CRUDO	SHICHIMI SPICE, CONCORD GRAPES, DAIKON, THAI BASIL	16
BINCHOTAN GRILLED TROUT	CELERY ROOT, APPLE, PUFFED SORGHUM, HORSERADISH	19
STEAK TARTARE	TATER TOTS, EGG YOLK, WATERCRESS, CARAMELIZED ONION DIP	15
GRANDMA HAZEL'S ZUCCHINI BREAD	FOIE GRAS MOUSSE, CHAMOMILE GELEE, BEE POLLEN	15
SMOKED ONION CIABATTA	WHIPPED RICOTTA, FIGS, TOGARASHI HONEY, SUNFLOWER SEEDS	14
ROASTED SUNCHOKES	LACINATO KALE, CALABRIAN CHILIES, SMOKED TOFU	13
BARBEQUED CARROTS	SPROUTS AND GRAINS, PICKLED FRESNO, HAZELNUT CAESAR	12
CHICKEN MAPO	KOBACHA SQUASH, FIVE SPICE PUMPKIN SEEDS, CILANTRO, MISO BUTTER	19
SEA SCALLOP CAKES	SNOW PEA LEAVES, FRAGRANT HERBS, CRISPY SHALLOTS, YUZU DRESSING	21
GNOCCHI BOKKI	PORK-KIMCHI RAGU, SESAME SEEDS, SMOKED PECORINO	16
STICKY CRUNCHY RIBS	ROASTED PEANUTS, CILANTRO, FIVE-SPICE GLAZE	17



DUCKED UP!

A LAZY SUSAN SUPPER / SERVES 2-3 GUESTS FOR 98 DOLLARS
 ROASTED ROHAN DUCK BREAST, CRISPY WINGS, KIMCHI-CONFIT FRIED RICE,
 LOCAL GREENS WITH DUCK FAT SHERRY DRESSING, SPICED SAUSAGE, PICKLES, FIRE PANDA

FALL HARVEST

A LAZY SUSAN SUPPER / SERVES 2 FOR 60 DOLLARS
 BOUNTY OF FIGS, KABOCHA SQUASH, BEETS, CARROTS, BLACK TRUFFLES

CHEF ROBERT RUBBA / SOUS CHEF JAMES LEE / GENERAL MANAGER CORINNE BRESSE
 FIRE PANDA TO GO NOW ON SALE / FOLLOW US @HAZELRESTAURANT

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS