



WINTER 2017

SALAD OF WINTER CITRUS ITALIAN CHICORY, ROASTED PARSNIPS, BUCKWHEAT, HAZELNUT VINAIGRETTE	14
HAWAIIAN KANPACHI CRUDO YUZU CONDIMENT, SHAVED RADISH, CILANTRO	16
CONFIT OF ATLANTIC HAKE CELERY ROOT, PICKLED ONION, VADOUVAN CURRY, TOASTED BASMATI RICE	18
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, FUYU PERSIMMON, TOGARASHI HONEY, SUNFLOWER SEEDS	14
ROASTED SUNCHOKES LACINATO KALE, CALABRIAN CHILIES, SMOKED TOFU PUREE	13
GRILLED FINGERLING SWEET POTATOES WALNUT ROMESCO, PIRI PIRI YOGURT, PICKLED RED ONION	14
KOREAN BEEF STEW SMOKED BRISKET, KOBOCHA SQUASH, SHIITAKE MUSHROOMS	20
SMOKED EEL BRUSSELS SPROUTS, MUSTARD GREENS, APPLE-MISO PUREE	21
GNOCCHI BOKKI PORK-KIMCHI RAGU, SESAME SEEDS, SMOKED PECORINO	16
KOJI BRINED FRIED CHICKEN SZECHUAN PEPPER, LEEKS, YOUNG CABBAGE CURTIDO	16



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 RILLETTES, PICKLES, FIRE PANDA

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

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