



WINTER 2018

LATE WINTER ROOT VEGETABLES FRAGRANT HERBS, CURRY CASHEW, FISH SAUCE VINAIGRETTE	14
HAWAIIAN KANPACHI CRUDO BUDDHA HAND, DRAGON FRUIT, RADISH, CILANTRO	16
SCALLOP MOUSSELINE NEW POTATOES, SUGAR KELP, MUSHROOM DASHI	19
STEAK TARTARE TATER TOTS, EGG YOLK, WATERCRESS, CARAMELIZED ONION DIP*	15
GRANDMA HAZEL'S ZUCCHINI BREAD FOIE GRAS MOUSSE, CHAMOMILE GELEE, BEE POLLEN	16
SMOKED ONION CIABATTA MARINATED BEETS, WHIPPED FETA, BLACK SESAME TAHINI, HAZELNUTS	15
ROASTED SUNCHOKES LACINATO KALE, SUNFLOWER SEED CAESAR, CALABRIAN CHILIES	13
CHARCOAL GRILLED FENNEL SPICES WALNUT YOGURT, CHILI FLAKES, FRONDS	14
SMOKED EEL BRUSSELS SPROUTS, MUSTARD GREENS, APPLE-MISO PURE	20
GNOCCHI BOKKI PORK-KIMCHI RAGU, SESAME SEEDS, SMOKED PECORINO	16
SLOPPY FRIED CHICKEN KOJI BRIENED FRIED CHICKEN, MAPO TOFU, SCALLIONS	18



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 DUCK SAUSAGE, 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