



SPRING 2018

SHAVED ROOT VEGETABLES FRAGRANT HERBS, CURRY CASHEW, FISH SAUCE VINAIGRETTE	14
ASPARAGUS SOFT POACHED EGG, SMOKED TOFU, GRILLED ONION VINAIGRETTE, HAZELNUTS	13
MARYLAND CRAB SALAD PICKLED RAMPS, SALTED PLUM, WATERMELON RADISH	16
STEAK TARTARE TATER TOTS, EGG YOLK, WATERCRESS, CARAMELIZED ONION DIP*	16
FAVA BEAN FALAFEL FENNEL JAM, JALAPENO, BLACK SESAME YOGURT	15
GRANDMA HAZEL'S ZUCCHINI BREAD FOIE GRAS MOUSSE, CHAMOMILE GELEE, BEE POLLEN	16
SMOKED CATFISH DIP HOUSE MADE ENGLISH MUFFIN, GRILLED GEM LETTUCE	16
FINGERLING POTATOES KALE, DILL, SUNFLOWER SEED RANCH, PICKLED MUSTARD SEEDS	12
ROASTED SALMON SPRING VEGETABLES, RYE BERRIES, SUGAR KELP, MUSHROOM DASHI	21
WILD RED SHRIMP MARINATED BEETS, PEANUT CRUNCH, PASSILA CHILES, PARSLEY	19
GNOCCHI BOKKI PORK-KIMCHI RAGU, SESAME SEEDS, SMOKED PECORINO	16
CHARCOAL GRILLED LAMB SAUSAGE CUCUMBER, MINT, PUFFED SORGHUM, ROASTED PEPPER AIOLI	22

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