

HAUTREE

SMALL PLATES

hamachi crudo 25
tomato ponzu, cucumber, pickled radish,
avocado, trout roe

king salmon tartare 22
lemon, harissa, raisin puree, brioche

grilled spanish octopus 26
za'atar, eggplant caponata,
cauliflower, salsa verde

seared maine scallops 25
preserved lemon, peas, apricot,
kosho beurre blanc

SNACKS

oysters on the half shell
yuzu kosho mignonette
3 for 14 / 12 for 48

baked oysters 18
"escargot" butter

trout roe verrine 25
smoked egg mousse, creme fraiche,
spiced potato chips

burrata toast 19
tomato relish, prosciutto,
black garlic puree, truffle honey

smoked kanpachi rillettes 16
pickled shallots, cucumber, lavosh crackers

white bean hummus
eggplant marmalade, crispy herb
with crudité 13 / add grilled ciabatta 5

ENTREES

ginger scallion steamed mahi 33
chili charred vegetables,
mushroom rice porridge, infused soy

grilled kanpachi 33
hirabara farm vegetable ragu,
harissa, lemon thyme broth

crispy pork belly 34
charred coconut crema, roasted cherry
tomatoes, asparagus, coconut bechamel

washugyu flank steak 37
charred radicchio, horseradish gremolata

GREENS

chopped salad 20
za'atar vinaigrette, feta,
pickled onion, crispy garbanzo,
radish, cucumber, boiled egg

grilled hirabara baby romaine 20
big island goat cheese, smoked trout roe,
garlic breadcrumbs

baby kale salad 20
pomegranate, gorgonzola, almond,
green goddess dressing

SIDES

roasted brussels, chermoula,
pickled cauliflower, grapes, feta 10

baby potatoes with salsa verde 10

butternut squash, almond, garlic 10

dinner

5 PM - 9 PM DAILY / @THEHAUTREE

Consuming raw or undercooked foods may increase your risk of foodborne illness.