

SNACKS

oysters on the half shell

yuzu kosho mignonette
3 for 14 / 12 for 48

baked oysters 18

"escargot" butter

burrata toast 19

tomato relish, prosciutto,
black garlic puree, truffle honey

white bean hummus

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

salmon tartare crisps 15

celery root puree, harissa, raisin, rice crisp

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

green leaf lettuce salad 18

roasted corn & dragon fruit salsa, bell pepper,
enoki mushroom, creamy pistachio dressing

SIDES

roasted brussels 10

chermoula, pickled cauliflower, grapes, feta

baby potatoes with salsa verde 10

butternut squash, almond, garlic 10

SMALL SHARE PLATES

hamachi crudo 25

tomato ponzu, cucumber, pickled radish,
avocado, trout roe

north shore lamb tartare 25

smoked aioli, grapes, crispy wild rice, sesame seeds

grilled spanish octopus 26

za'atar, eggplant caponata,
cauliflower, salsa verde

seared maine scallops 25

yuzu glaze, compressed plum, ume gel, parsnip puree,
caramelized parsnips, miso hollandaise

LARGE SHARE PLATES

farro "risotto" 28

shiitake mushroom, charred cauliflower, parmesan foam

ginger scallion steamed swordfish 33

chili charred vegetables,
mushroom rice porridge, infused soy

glazed king salmon 35

yellow squash and zucchini, sudachi,
coconut melon vierge, fried dill

crispy pork belly 34

peach espuma, cabbage slaw, pork sauce,
pickled mustard seed

washugyu flank steak 37

"pastrami spice," roasted sunchoke,
truffle vinaigrette, broccoli florets

dinner

5PM-9PM DAILY @THEHAUTREE

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

