

SNACKS

oysters on the half shell

yuzu kosho mignonette
3 for 12 / 12 for 46

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

white bean hummus

eggplant marmalade, crispy herb
with crudite 12 / add grilled ciabatta 5

smoked kanpachi rillettes 15

pickled shallots, cucumber, lavosh crackers

SMALLER PLATES

hamachi crudo 25

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

king salmon tartare 22

lemon, harissa, raisin puree, brioche

grilled spanish octopus 25

za'atar, eggplant caponata,
cauliflower, salsa verde

seared maine scallops 24

preserved lemon, peas, apricot,
kosho beurre blanc

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

LARGER PLATES

ginger scallion steamed mahi 32

chili charred vegetables,
mushroom rice porridge, infused soy

grilled kanpachi 32

hirabara farm vegetable ragu,
harissa, lemon thyme broth

washugyu flank steak 36

charred radicchio, horseradish gremolata

SIDES

roasted brussels, chermoula,
grapes,

pickled cauliflower, 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.