

PAGU

four course chef's choice

62

beverage pairing

28

RAW

ORA KING SALMON SASHIMI*

cucumber, cubanelle, lime

PINTXOS

THE GILDA

boqueron, piparra, oliva

PORCHETTA CHARCUTERIA

yuzu relish, pickled pearls

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CHEESY WAFFLATO

smoky mozzarella, caramelized shallots

ROASTED KABOCHA SOUP

bottarga, sobrasada

2015 PARES BALTA 'COSMIC' PENEDES

NOODLES

TRUFFLE MUSHROOM MAZEMEN*

black perigord, brown beech, blue foot, 62°C egg

2015 THYMIPOULOS 'YOUNG VINES' NAOSSA

FROM THE SEA

CEDAR CAMPFIRE BLACK COD*

shiro miso, sake, seaweed salad

2014 DESCENDIENTES DE J. PALACIOS, 'PETALOS,' BIERZO

SOMETHING SWEET

CHOCOLATE MOUSSE CAKE

70% french dark chocolate, coffee ice cream

NV GRAHAMS 10YR TAWNY PORT, DOURO





@huebucket

We believe the best way to take care of our guests is to provide excellent product, service and hospitality in the PAGU experience. Our team is an integral part in helping us achieve standards of excellence.

Our Kitchen Appreciation Fee is a transparent way to reward our hardest working dishwashers, line cooks, and prep cooks without increased menu prices. This allows our team to grow with us, and help us care for our community for many years to come.

Please note that parties of eight or more will be subject to a twenty percent gratuity.