

# PAGU

four course chef's choice

62

beverage pairing

28

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RAW

**ORA KING SALMON SASHIMI\***

cucumber, cubanelle, lime

PINTXOS

**THE GILDA**

boqueron, piparra, oliva

**PORCHETTA CHARCUTERIA**

yuzu relish, pickled pearls

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**JAMON CROQUETAS**

béchamel, tomate

**LOLLIPOP KALE SPROUTS**

yuzu espuma, espelette

*2015 PARES BALTA 'COSMIC' PENEDES*

NOODLES

**MUSHROOM MAZEMEN\***

brown beech, blue foot, 62°C egg

*2015 THYMIOPOULOS 'YOUNG VINES' NAOSSA*

FROM THE SEA

**CEDAR CAMPFIRE BLACK COD\***

shiro miso, sake, seaweed salad

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

SOMETHING SWEET

**SMOKED PURPLE YAM ICE CREAM**

sheep's milk yogurt, salsa de fruto rojo

*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.*