

Chef's Tasting Menu

May 3rd, 2024

Gul

C02 oyster, mignonette

Wonppul

osetra, seaweed, lobster mousse

Gimbap

toro seaweed, rice

Gyeran Jjim

steamed egg, scallion

Taleuteu

foie gras, tuna, tart

Yukhoe

a5 kobe beef, potato, pear

Veuve Dubarry, Cuvee Prestige, Brut, France

Sujebi

black truffle pulled noodle, chicken broth

Goheon Jeong Jing-In, South Korea

Neobchi

halibut, golden berry, fennel

Stafford Hill, Sauvignon Blanc, Willamette Valley, OR, 2022

Banchan

sides, pickles, ferments to accompany the meal

Kkoli Bibimbap

lobster tail, kimchi, egg, jang, rice

Van Duzer, Rose, Willamette Valley, OR, 2022

Ssam

duck, lettuce wraps, rhubarb jang

Dr. L, Riesling, Mosel, Germany, 2021

Yang-gogi

lamb, squid, seaweed rice

Paso A Paso, Tempranillo, Rioja, Spain, 2022

Kalbi

short rib, red rice

Domaine de Fenouillet, France, 2021

Gwail

sweet potato melon cake, sweet potato ganache,

marshmallow, fruit

Lions de Suduiraut, Sauternes, France, 2020

Menu \$125 Wine \$45