

TASTING MENU

5 COURSES

물회

MULHWE*

chilled raw fish | jeongaengi | citrus | dongchimi brine

감태죽

GAMTAEJUK

silky rice porridge | ggamtae | arborio + gyeonggime rices | crabmeat | seafoam

한방 오리

HANBANG OLI*

dry-aged duck breast | medicinal herb rice | chestnut puree
neungi mushroom | ginseng | daechu duck jus

CHOICE OF

떡갈비

TTEOKGALBI*

chopped prime short rib | sesame | gochujang | pyogo mushroom puree
broccolini | seasonal mushroom

매생이 대구찜

MAESAENGI DAEGUJJIM*

steamed cod | yuchoi | mussels | morel mushroom | maesaengi sauce

안심 구이

ANSIM GUI*

bms 9 american washugyu tenderloin of beef
seasonal namul + kimchi
+25

OPTIONAL SUPPLEMENTS

랍스터 알밥

LOBSTER ALBAP*

grilled lobster | salmon roe
gochujang rice
fresh + fermented vegetables
+48

오리탕 면

ORITANG MYEON*

duck bone broth | duck confit
somyeon noodles | perilla seed
fresh + fermented vegetables
+29

봄나물 면 혹은 밥

BOMNAMUL MYEON OR BAP

preserved spring vegetables
perilla oil
chilled gamtae noodles or rice
+27

후식

HUSIK

choice of dessert

MENU 128

BEVERAGE PAIRING | CLASSIC 88 | RESERVE 112

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy, please notify us.*