

## A TASTE OF KOREA

The Restaurant at Genesis House serves distinctively Korean cuisine, reimagined with a modern twist. The menu boasts a unique culinary experience into the heart of Korea where the elevated flavors found in each of the seasonally rotated menus deliver a tantalizing experience – to not just satiate the appetite, but to stimulate the senses – utilizing the finest local and imported ingredients.

Whether you are here to explore the secrets hidden in our vast collection of rare books, to immerse yourself in the modern interpretation of a traditional Korean hanok, to relax on the terrace with a light bite, or to experience our Chef curated tasting menu – we encourage you to “allow us to be there for you” as our cherished guest, and enjoy our son-nim approach to hospitality.



물회  
**MUL HWE**

Mulhwe is a compound between the word Mul 물 meaning water and Hwe 회 which in context means fresh or raw. The dish is a composition of raw fish dressed with fresh and fermented vegetables and set to a tomato-infused dongchimi brine.

**TASTING ONE**

5 COURSES

물회

**MUL HWE\***

jeongaengi | citrus | dongchimi brine | gosu-kkot

전복죽

**JEONBOKJUK**

whole abalone | arborio + kyonggime rices | seafoam

CHOICE OF

양념갈비

**YANGNYEOM GALBI\***

marinated short rib | baek-gimchi | seasonal namul

도미튀김

**DOMI TWIGIM**

rice flour crusted red snapper | barley jook | yuja + chili

양고기구이

**YANGGOGI GUI\***

colorado lamb | house ssamjang | grilled pumpkins

설렁탕면

**SEOLLEONGTANG MYEON**

beef bone broth soup | white pepper noodle | braised short rib bae

CHOICE OF

DESSERT

MENU 98

PAIRING

CLASSIC 78

MODERN 128

FOR THE TABLE

만두

**MANDU**

beef | kimchi pork | vegetable

28

부추전

**BUCHUJEON**

garlic chive pancake

22

시장볶음밥

**SIJANG BOKKEUM BAP**

market fried rice

MP

*\*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.*



양념갈비  
**YANGNYEOM GALBI**

Yangnyeom Galbi is a cornerstone of Korean grilling culture. Every home and every restaurant have variations on the soy-garlic marinade. At Genesis House, our interpretation is an adaptation of Executive Chef Mincheol Shin's family recipe.

**STARSCAPE TASTING**

7 COURSES

물회

**MUL HWE\***  
jeongaengi | citrus | dongchimi brine | gosu-kkot

전복죽

**JEONBOKJUK**  
whole abalone | arborio + kyonggime rices | seafoam

만둣국

**MANDU GUK**  
king crab dumpling | pine mushroom | grilled greens

매생이대구찜

**MAESAENGI DAEGUJJIM**  
steamed black cod | maesaengi sauce | razor clam | broccolini

CHOICE OF

양념갈비

**YANGNYEOM GALBI\***  
marinated short rib | baek-gimchi | seasonal namul

도미튀김

**DOMI TWIGIM**  
rice flour crusted red snapper | barley jook | yuja + chili

양고기구이

**YANGGOGI GUI\***  
colorado lamb | house ssamjang | grilled pumpkins

와규 누룩 주물럭

**A5 WAGYU JUMULLEOK\***  
maitake | chanterelle | pyogo  
+35 pp

설렁탕면

**SEOLLEONGTANG MYEON**  
beef bone broth soup | white pepper noodle | braised short rib bae

CHOICE OF

**DESSERT**

MENU 188

PAIRING | CLASSIC 126  
MODERN 210

FOR THE TABLE

만두  
**MANDU**  
beef | kimchi pork | vegetable  
28

부추전  
**BUCHUJEON**  
garlic chive pancake  
22

시장볶음밥  
**SIJANG BOKKEUM BAP**  
market fried rice  
MP

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## DESSERT

The pastry program at Gensis House New York is committed to highlighting traditional Korean flavors with modern culinary technique. Our Fall Menu is driven by the flavors of Harvest both in terms of the Chuseok holiday season and the natural larder of the American Northeast in autumn.

We consider it a privilege to work with the best possible grains and fall produce to bring innovative product with a familiar frame of cultural reference to your table.

## DESSERT

오곡크림

**FIVE GRAINS + CREAM**

soybean | barley | grain millet | rice | wheat

구운다시마와 초콜렛

**GUEUN DASHHIMA + CHOCOLATE**

toasted dashima + chocolate mousse  
vanilla + almond praline

오미자 파블로바

**OMIJA PAVLOVA**

omija meringue | sabayon

쑥 밀푼유

**SSUG MILLE FEUILLE**

korean mugwort | creme légère | puff pastry

다과

**DAGWA**

korean mignardises  
macaron | dasik | yagkwa

EXECUTIVE CHEF

신민철

**MINCHEOL SHIN**