

## 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.

## DINNER TASTING MENU

### 주전부리 JUJEONBURI

gim bugak | lotus root | persimmon mari

### 물회 MUL-HWE\*

amberjack crudo | citrus broth | cucumber | korean pear

### 보쌈 BOSSAM\*

*for the table*

(served with seasonal ssam | banchan | house ssamjang)

### 삼겹살 SAMGYEOPSAL\*

or

### 닭갈비구이 DAK-GALBI GUI\*

thrice-cooked pork belly |  
oyster

gochujang grilled chicken |  
king oyster mushroom

### 도미튀김 DOMI TWIGIM\*

rice flour crusted red snapper | doenjang jus | cheongju foam

### 양념갈비 YANGNYEOM GALBI\*

or

### 양고기 YANG-GOGI GUI\*

short rib, asparagus-gim jangajji |  
mustard green namul

nuruk-aged lamb chop |  
fresh + fermented vegetables

### 연어회덮밥 YEON-EO HOEDEOPBAB\*

chogochujang puffed black rice | salmon | fresh + fermented vegetables  
soft-boiled egg jangajji

### 앙트레메 ENTREMET

plum wine + ginger

Tasting Menu 185 | Beverage Pairing 115

*\*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.*

## 첫째 FIRST

### 참치무침 CHAMCHI MUCHIM\*

bluefin tuna | doenjang | radish | cilantro salad  
32

### 전복채 JEONBOKCHAE\*

abalone | scallop | king crab | pine nut | fresh + fermented vegetables  
35

### 육회 YUKHOE\*

tartare of beef | korean pear | fresh + fermented vegetables  
(add kaluga caviar +25)  
29

### 물회 MUL-HWE\*

amberjack crudo | citrus broth | cucumber | korean pear  
25

### 만두 MANDU\*

choice of wagyu beef or vegetable dumplings  
23

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GENESIS HOUSE

## YUKHOE

육회

*Tartare of Beef, Korean Pear, Fresh and Fermented Vegetables*

Yukhoe has a long history in Korea with influences from the Mongolians. However, it wasn't until the 17th century that Yukhoe started to appear in records when it was mentioned in culinary literature of the Joseon Dynasty. During the Joseon Dynasty, only the royal family was allowed to butcher cows, making it difficult for others to obtain fresh beef for Yukhoe. Thus, it was mainly enjoyed at royal banquets.

Yukhoe 육회, traditionally a Korean dish made with fresh beef and various seasonings, is reimagined here using premium Wagyu beef. Enhancing the traditional Yukhoe's freshness and flavor, this modern version incorporates Korean pear, pickled vegetables, sesame, pine nuts, egg yolk, and beetroot chips. This adaptation blends traditional culinary methods with contemporary elements, offering a new interpretation of a classic taste.

고기와 생선  
MEAT AND FISH

보쌈  
BOSSAM\*

*for the table*

(served with seasonal ssam | banchan | house ssamjang)

삼겹살  
SAMGYEOPSAL\*  
thrice-cooked pork belly |  
oyster

or

닭갈비구이  
DAK-GALBI GUI\*  
gochujang grilled chicken |  
king oyster mushroom

39 per person

도미튀김  
DOMI TWIGIM\*

rice flour crusted red snapper | doenjang jus | cheongju foam  
42

양념갈비  
YANGNYEOM GALBI\*

short rib | asparagus-gim jangajji | mustard green namul  
54

양고기  
YANG-GOGI GUI\*

nuruk-aged lamb chop | fresh + fermented vegetables  
68

밥상  
BAPSANG

비빔 리소토  
BIBIM RISOTTO\*

snow crab | sea urchin | summer vegetable | perilla oil  
30

연어회덮밥  
YEON-EO HOEDEOPBAB\*

chogochujang puffed black rice | salmon | fresh + fermented vegetables  
soft-boiled egg jangajji  
**Served Chilled**  
34

들기름국수와 육전  
DEULGILEUM GUKSU-WA YUKJEON\*

chilled noodles | perilla oil | beef pancake | gamtae  
32

삼계칼국수  
SAMGYE-KALGUKSU\*

warm noodles | chicken | ginseng  
34

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GENESIS HOUSE

## JEONBOKCHAE

전복채

*Abalone, Scallop, King Crab, Pine Nut, Fresh and Fermented Vegetables*

Jeonbokchae, a modern interpretation of traditional Korean culinary artistry, features the ocean's jewels - abalone, diver scallops, and king crab - blending the flavors of the sea in an elegant harmony. Complemented by the sweetness of Korean pears and the earthiness of white asparagus, this dish is enriched with pine nut sauce, creating a depth of flavor that speaks to the fusion of New York's modernity and Seoul's heritage.

Jeonbokchae is a culinary creation born at the crossroads of New York and Seoul's gastronomic cultures, offering a novel taste experience.

안주  
ANJU

연근튀각  
YEONGEUN TWIGAK  
lotus chips  
14

김부각  
GIM BUGAK  
seaweed chips  
14

부추전  
BUCHUJEON  
garlic chive | scallion pancake  
16

다과  
DAGWA

다식  
DASIK  
black sesame | strawberry  
12

약과  
YAGKWA  
sesame + honey pastry  
11

마카롱  
MAKARONG  
strawberry-gochujang chocolate macaron  
12

레젤  
LÉGÈRE  
choux pastry | black sesame | passionfruit gel  
12

후식  
**HUSIK**

계절갈수  
**GYEJEOL GALSU**  
seasonal sorbet  
13

빙수  
**BINGSU**  
mango bingsu  
28

앙트레메  
**ENTREMET**  
plum wine + ginger  
18

화채  
**HWACHAE**  
strawberry | watermelon | coconut  
16

미냐르디즈  
**MIGNARDISES**  
macaron | dasik | yagkwa  
16