

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 | gochujang | chili | mushroom | bellflower root | collard green | red onion

매생이 대구찜 MAESAENGI DAEGUJJIM*

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

양고기 구이 YANGGOGI GUI*

ssamjang-marinated lamb saddle | ssug | white asparagus | spring peas | seasonal jangajji

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 +66

봄나물 면 혹은 밥 BOMNAMUL MYEON OR BAP

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

오리탕 면 ORITANG MYEON*

duck bone broth | duck confit someyeon noodles | perilla seed +29

설렁탕 면 SEOLLONGTANG MYEON*

36-hour beef bone broth | braised beef | white pepper | noodle | scallion | wood ear mushroom +26

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.*

GENESIS

HOUSE