

## 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 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.

# TASTING MENU

## JUJEONBURI\*

주전부리

*Lotus Chips, Beef Jerky With Pine Nuts, Seaweed Chips*

## JEONBOKCHAE\*

전복채

*Chilled Abalone, Diver Scallops, King Crab, Asian Pear, White Asparagus, Pine Nut Sauce*

## BIBIM NAENGMYEON\*

비빔냉면

*Buckwheat Noodles, Wagyu Beef, Tangy Seasonal Vegetables, Spicy Beef Broth, Served Chilled*

## DOMI TWIGIM\*

도미튀김

*Rice Flour Crusted Red Snapper, Spring Salad*

## DAK YANGNYEOM GUI\*

닭 양념구이

*Grilled Chicken in Fermented Gochujang, Lettuce Wrap*

## JAPCHAE

잡채

*Sweet Potato Noodle, Seasonal Mushrooms, Burdock Root, Chives*

**Served with a side of kimchi and banchan**

## DOENJANG CRÈME BRÛLÉE

된장 크렘브뤼레

*Double Cream, Doenjang, Seasonal Berries*

**Tasting Menu \$185 | Pairing Beverage \$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.*

## SMALL PLATES

### CHAMCHI MUCHIM\*

참치무침

*Yellow Fin Tuna, Flying Fish Roe, Doenjang, Mu Radish, Cilantro Salad*

\$28

### JEONBOKCHAE\*

전복채

*Chilled Abalone, Diver Scallops, King Crab, Asian Pear, White Asparagus, Pine Nut Sauce*

\$35

### YUKHOE\*

육회

*Wagyu Beef, Asian Pear, Pickled Vegetables, Sesame, Pine Nut, Egg Yolk, Beetroot Chip*

\$29

### GOON MANDU\*

군만두

*Choice of Wagyu Beef OR Tofu, Seasonal Vegetables, Sweet Potato Noodle*

\$19

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## YUKHOE

육회

*Wagyu Beef, Asian Pear, Pickled Vegetables, Sesame, Pine Nut, Egg Yolk, Beetroot Chip*

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. 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 Asian 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.

## NOODLES & RICE

### JAPCHAE

잡채

*Sweet Potato Noodle, Seasonal Mushrooms, Burdock Root, Chives*

**Served with a side of kimchi and banchan**

**\$31**

### BIBIM NAENGMYEON\*

비빔냉면

*Buckwheat Noodles, Wagyu Beef, Tangy Seasonal Vegetables, Spicy Beef Broth, Served Chilled*

**\$36**

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## LARGE PLATES

### DOMI TWIGIM\*

도미튀김

*Rice Flour Crusted Red Snapper, Spring Salad*

**\$42**

### DAK YANGNYEOM GUI\*

닭 양념구이

*Grilled Chicken in Fermented Gochujang, Lettuce Wrap*

**\$43**

## KIMCHI

### BAECHU KIMCHI

배추김치

*Napa Cabbage*

### YEOLMU KIMCHI

열무김치

*Young Radish Water Kimchi*

### GYEJEOL KIMCHI

계절김치

*Seasonal Kimchi*

**\$8 Each**

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## JEONBOKCHAE

전복채

*Chilled Abalone, Diver Scallops, King Crab, Asian Pear, White Asparagus, Pine Nut Sauce*

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.

# TRADITIONAL SNACKS

## YEONGEUN TWIGAK

연근튀각

*Lotus Chips*

## GIM BUGAK

김부각

*Seaweed Chips*

## YUKPO\*

육포

*Beef Jerky with Pine Nuts*

**\$14 Each**

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## TEA SNACKS

### SSAL GANGJEONG

쌀강정

*Yuja Puffed Rice*

\$11

### YAKGWA

약과

*Fried Honey Ginger Cookie*

\$11

### SONGDO YEOT GANGJEONG

송도엿강정

*White Sesame Cracker*

\$11

## DESSERTS

### GYEJEOL GALSU

계절감수

*Seasonal Sorbet*

\$13

### DOENJANG CRÈME BRÛLÉE

된장 크림브뤼레

*Double Cream, Doenjang, Seasonal Berries*

\$16

### YUJA CHEESECAKE

유자 치즈케이크

*Korean Citrus, Seasonal Berries*

\$15

