



4 Course Prix Fixe

First

Smoked Trout + English Peas

Foie gras mousse

Second

Doenjang + Scallop Soup

Yellowtail Amberjack + Caviar +10

Third

Halibut + Kaluga Caviar(7g) +16

Duck

Beef Wellington +28

Dessert

Molten Chocolate Cake & Vanilla ice cream

Mango Sorbet

ADDITIONAL COURSES

Uni Bowl 27 + Osetra Caviar(5g) 17

Nurungji Foie Gras 28

Special Wines

Grüner Veltliner 13/50

Hiedler, Niederösterreich, Austria 21'

Pinot Noir 14/55

Huia Vineyards, New Zealand, Marlborough 16'

Chef's Tasting

6 course

Smoked Trout + English Peas

Foie gras mousse

Beef Tartare

Champagne, Laurent Perrier, Demi Sec Harmony, NV

Yellowtail Amberjack + Caviar

Doenjang + Scallop Soup

White Burgundy, Laurent Cognard, Montagny 1er Cru Les Bassets, FR 18'

Halibut + Kaluga Caviar(7g) +16

Duck

or

Beef Wellington +28

Bordeaux Blend, Chateau Beausejour, Bordeaux, FR 12'

Molten Chocolate Cake & Vanilla ice cream

Mango Sorbet

Chateau Doisy-Vedrines, Sauternes, FR 18'

4 course 80 | Chef's Tasting 130

Wine Pairing 99

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

**Parties six or more, we'll have 20% gratuity added to the check.*