



Modern Korean Cuisine

Lunar New Year & Valentine's Day 2010

STATERS

Cham-Chi Hwe

Tuna Sashimi with Avocado, Korean Chili Sauce

Kimchi Cheese Mandu

Kimchi Ricotta, Blue Cheese Dumplings

Bo Ssam

Sliced Brasied Pork Belly, Spicy Korean Radish in Napa Cabbge Wrap

Kong Dan Bak*

Sautee Seitan, Mixed Salard

MID COURSE

Dduck Guk

Korean Traditional New Year's Rice Cake Soup (\$5 supplement)
: To Celebrate New Year and Wish for Good Fortune

ENTREES

Mero Gui

Grilled Chilean Sea Bass, Goji Berry

O-li Gui

Pan Roast Duck Breast Korean Raspberry Wine Sauce

Kalbi Steak

Grilled Short Ribs, Trumpet Mushroom

Ya-Cha Dol Sot Bi Bim Bob*

Seasonal Market Vegetables and Mushrooms, Organic Tofu in Hot Stone Rice Bowl

ASSORTED DESSERT

* Vegetarian Plate

\$40 per person

\$55 per person includes a bottle of Champagin for the table

Price is not included tax or gratuity