



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