

CHICAGO RESTAURANT WEEK DINNER \$60

COURSE ONE

CHOICE OF:

STEAK TARTARE TOAST

PRESERVED LEMON-GOCHUJANG VINAIGRETTE

JAPCHAE [V & GF]

WOK-FRIED GLASS NOODLES, ASSORTED VEGETABLES, EGG RIBBONS

CAESAR SALAD [GF OPTIONAL]

LITTLE GEM. PARMESEAN CRISPS, MILK BREAD CROUTONS

MIXED GREENS [V & GF]

CUCUMBER, RADISH, GINGER VINAIGRETTE, HERBS

COURSE TWO

GRILLED MEATS TASTING: [GF]

NON MARINATED SHORT RIB, MARINATED SHORT RIB, MARINATED PORK COLLAR
2 OZ OF EACH CUT

ACCOMPAINED WITH SSAM, BANCHAN, SCALLION MUCHIM, AND DIPPING SAUCES

GRILLED VEGETABLES TASTING: IVI

MUSHROOMS, ZUCCHINI, CAULIFLOWER

ACCOMPANIED WITH SSAM, BANCHAN, SCALLION MUCHIM, AND DIPPING SAUCES

COURSE THREE

CHOICE OF:

CARROT CAKE

SORBET IV & GF1

CHOICE OF: STRAWBERRY OR WHITE PEACH