



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, PARMESAN CRISPS, MILK BREAD CROUTONS

MIXED GREENS [V & GF]

CUCUMBER, RADISH, GINGER VINAIGRETTE, HERBS

COURSE TWO CHOICE OF:

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: [V]

MUSHROOMS, ZUCCHINI, CAULIFLOWER

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

COURSE THREE

CARROT CAKE

GOCHUJANG CARAMEL, SILKEN TOFU CREAM CHEESE, CASHEW STREUSEL

*GLUTEN FREE OR VEGETARIAN OPTIONS AVAILABLE UPON REQUEST