

EASTER BRUNCH

\$125 per person

TO START For the Table

Assorted Pastries & Cheese
marmalade, honey

FIRST COURSE Choice of

Brisket Bulgogi
soft-poached egg, asparagus, maitake mushrooms

Soy-Braised Pork Jowl
spring onion salad, chili peppers

Beef Carpaccio
pickled jalapeño, kumquat, shaved onion, yuzu dashi, spicy aioli

Avocado & Ricotta Toast
marinated tomatoes, arugula, honey, pine needle vinegar,
piquillo peppers

Burrata
watermelon radish, grapefruit, frisée, sesame chili oil

SECOND COURSE Choice of

Steak & Eggs
6 oz filet, sunny eggs, kimchi fried rice

Crispy Chicken & Waffles
chicken thighs, cara cara orange syrup

Korean-Braised Beef Steak
Tteokgalbi
soy-marinated chopped steak, parsley panko crust,
radish, puffed rice crackers

Soy-Cured Salmon
Yeoneojang
soy-marinated raw salmon, rice, avocado, shaved onion,
marinated citrus

Japanese Miso Sea Bass
aged soy, white radish, bok choy

DESSERT For the Table

Tableside Cheesecake Mont Blanc
strawberries, chocolate ganache

Sweet Jeolpan
tri-color crepes, vanilla ice cream, raspberry, blueberry, blackberry,
strawberry, honeycomb, honey butter, candied nuts



ENHANCEMENTS

APPETIZERS

Half-Dozen Oysters

blood orange pearl

26

Seafood Tower for 2

oysters, lobster, snow crab claws, shrimp cocktail

150

CENTERPIECE

Ossetra Caviar

tamagoyaki, scallion blinis, crème fraîche, chives, red onions, caramelized brioche, chips

200 per oz

Golden Ossetra Caviar

tamagoyaki, scallion blinis, crème fraîche, chives, red onions, caramelized brioche, chips

270 per oz

Korean Chili Lobster

chili sauce, soy butter rice

MP

KID'S MENU

\$45 under 12

Choice of

Steak & Eggs

6 oz filet, sunny eggs, kimchi fried rice

Crispy Chicken & Waffles

chicken thighs, cara cara orange syrup