

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

4 oz filet, sunny eggs, kimchi fried rice

Crispy Chicken & Waffles

chicken thighs, cara cara orange syrup