

Brunch

Mar-08-18

**All egg items come with roasted fingerling potatoes
or Organic baby field greens w/Honey lemon Vinaigrette

Egg Benedict 5 spice pork belly confit, Two poached organic eggs, Brioche toast, Chili oil w/ Hollandaise sauce

Egg Royale Caviar, Hudson valley Smoked salmon, Two poached organic eggs, Brioche toast, chili oil w/Hollandaise sauce

Avocado toast Smashed Avocado, Gochugaru, One hard boiled organic egg, Heirloom tomato, Sunflower seed, Watermelon radish, Basil, Pickled red onion, Vincotto sauce, Toasted multigrain

Bacon, egg & cheese bread pudding Applewood smoked bacon, Aged cheddar, Organic egg, Bread cubes baked in cast-iron skillet

Steak & egg Two organic eggs baked in Gochujang tomato sauce, Grass fed flat-iron steak

Croque Madame 3 cheese béchamel sauce, french ham, Fried organic egg

French toast brûlée Lemon creme fraiche, Apple compote

Rice cake waffle Lemon creme fraiche, Seasonal fruits, Lemon zest, Mint, Sweet redbean sauce

Wagyu burger Grass-fed American Wagyu beef from Omaha, Lettuce, tomato, Pickled red onion, Kimchi slaw, Fries w/ House made smoke ketchup

Add: Applewood smoke bacon 5. Aged cheddar 2.

Organic fried egg 3. Foie gras 17. Blue cheese 3

Lamb burger Colorado lamb, Pecorino romano cheese, Lettuce, tomato, Pickled red onion, Shaved cucumber salad, Mint, Fries w/ House made smoke ketchup

Greek yogurt Mixed berries & fruits, Korean rice crispy, Honey, Seeds, Mint

Sides

Heirloom tomato Vincotto sauce, Basil puree, Olive oil, chick pea cracker

Fries House made smoke ketchup

2 eggs your way

Banana brûlée w/seasonal fruits & berries

Organic field green honey lemon Vinaigrette

Truffle Tteok &cheese 3cheese béchamel, White truffle oil

Grilled Artichoke heart Saffron aioli, baguette

Brussel sprouts Charred, walnuts, Cranberry

Haricoverts White soy sauce, Garlic

Chef Park

Apps

Oyster & Pork belly 1/2dz local oyster, 5spice Pork belly confit, Kkaennip, Chopped Kimchi

Fricassée de champignons Seasonal market Korean mushrooms, White truffle oil, Baguette

Roasted bone marrow 6" Split cut, Caramelized Kimchi

Truffle Tteock & cheese Jorengi Tteok, Three cheeses Béchamel sauce, Panko, Gochugaru, White truffle oil

Wagyu steak tartare American Wagyu beef, Korean pear, Quail egg, Wasabi oil

Seafood pancake Bay scallop, Shrimp, squid, Scallion, Ginger Sherry soy aioli

Foie gras Mandu Hudson valley Foie, Mixed peppercorn, Local honey, Long Island Lavender

Fried Anchovy Tempura battered, Gochujang aioli, Lemon wedge

Sides, Soups & Salads

Bone marrow onion soup Gruyere cheese, Sourdough bread, Green onion

Heirloom tomato Vincotto sauce, Basil puree, Olive oil, chick pea cracker, Burrata

Organic field green Honey lemon Vinaigrette

Grilled Artichoke heart Saffron aioli, almond, olive

Fries House made smoke ketchup

Brussel sprouts Charred, walnuts, Cranberry

Haricoverts White soy sauce, Gochugaru, Garlic

Starch

Farro mushroom risotto Market Korean mushrooms, Farro, Parmigiano-reggiano

Pasta Fettuccine, Two prawns, Arugula, Gochujang/tomato Beurre blanc, Tarragon

Seafood

Kimchi Bouillabaisse Mussel, Pollack, Shrimp, Scallop, Baby octopus, Fried tofu, Rice Gnocchi, Chef's Napa cabbage Kimchi

Cod fish Atlantic cod loin, Jajang puree, Wilted baby kale, Roasted sun choke, Gochugaru carrot reduction

Tuna Sesame crust, Quail egg, Heirloom tomato, Pea, Purple potato, Olive, Cucumber, Dashi cappuccino, Cho-gochujang

Meat

Duck Long Island duck breast, Duck confit hash, Crispy skin, Hudson valley Foie gras, Blood orange gastrique, Cherry puree, Candied ginger

Bœuf Bourguignon a la coréenne 48hr braised grass fed beef, Korean date, shiitake mushroom, Fresh horseradish, Baby turnip, Thumbelina carrot, Hobak puree

Cassoulet Long Island duck leg, Chef made Kimchi, Green point butcher's Kielbasa Sausage, Pork belly confit, cannellini bean, Smoked ham hock sauce

Wagyu Steak Black Garlic, Korean sea salt, Green chili puree, Citrus cho ganjang

Chef Park