

# NYC Restaurant Week 2024

3 course (7/22-9/2) | 60



## *First*

Yellowtail Amberjack + Caviar 부시리 회 +10

Scallop Mulhoe 가리비 물회

Beef Tartare 육회

## *Second*

Duck 오리구이

Halibut 대광어 +8

Beef Wellington 비프 웰링턴 +28

## *Third*

Rhubarb granita 루바브 그라니타

Molten Chocolate Cake & vanilla ice cream

몰튼 초콜릿 케이크와 바닐라 아이스크림

### **ADDITIONAL**

Uni Bowl 29 + Osetra Caviar(5g) 17

Nurungji Foie Gras 28

Shrimp Kimbap 18

### **WINE SPECIAL**

**Riesling 15/60**

*Ayler Kupp Riesling Kabinett, Vols 2021*

**Cuvée Réservee Rosé 13/52**

*Château du Rouët, Côtes de Provence, FR 22'*

\* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness