

Flowerchild

2019 SPRING DINNER TASTING MENU

This menu was inspired by the spring mountain herbs that are foraged by grandmothers towards the end of winter. These herbs survive the bitter cold of Korea's deepest winter, eager to herald the final days of frost and be the first to usher in the spring with their greening leaves. Perhaps it is for this tenacity, Korea's history has long believed these plants to be imbued with rich restorative properties.

I have tried to incorporate just a little bit of their complex virtues into each dish, weaving their aromatic, bittersweet, and briny natural freshness throughout this menu.

SNACKS

The Last Traces of Winter

burdock root, truffle, cashew, miso, rice cake, cheolli-jang

Spring Breeze

Jeju okdom, saebal, hallabong, saffron, jalapeño, wild sesame oil

Awaiting Summer

dol octopus, strawberry, chorizo, plum, kimchi oil, potato

DOLNAMEUL

lime, celery, papaya, cilantro

KKAEBARA

hanwoo+, honshimeji, radish, parmesan

DALLAE

squid, barley, shishito, bacon, cabbage, white kimchi

SSOKGOT

fish of the day, oyster, dashima

BANGPOONG

iberico, prickly pear, beet, cherry leaf, butternut squash

or

WONCHURI

hanwoo++, beef tongue, burnt leek, prune, coffee(+20.)

DESSERT

Lee's Rice Shop

rice from 3 different regions of Korea, kaya jam,

roasted sesame oil, chocolate, sul-jigaemi

or

"Perfume" (+10.)

lychee, rose, almond, sake, pomegranate, white chocolate,

champagne vinegar

MIGNARDISES

Udo peanut makgeolri

Raspberry

Gold kiwi

HAND-TIED GARDEN HERB TEA or COFFEE

