



THREE COURSE DINNER MENU #1

\$55 per person

served family style

COURSE 1:

select 2

Shiitake Buns (vegetarian)
hoisin, scallion, cucumber

Pork Buns
hoisin, scallion, cucumber

Shrimp Buns
spicy mayo, pickled red onion, iceberg

Brisket Buns
horseradish, pickled red onion, cucumber

Kimchi Apple
maple labne, arugula, ham

Green Mango & Beef Salad
fish sauce, chili, peanut

Market Salad (vegetarian)
local vegetables, gochujang vinaigrette

Heirloom Tomatoes (vegetarian)
cured turnip, yuzokosho

Roasted Beets
sunflower hozon, citrus, duck prosciutto

Marinated Bay Scallops
citrus ponzu, peas, scallion oil

Chilled Poached Shrimp
Old Bay, remoulade

Seasonal Vegetables
fresh, fermented, pickled

COURSE 2:

select 2

Korean Fried Chicken
tiger salad, herbs, pickles

Spicy Rice Cakes (can be made vegetarian)
octopus, sesame, red dragon sauce

Pan Roasted Skate
mussels, chili, cipollini onion

Hanger Steak
watercress, peanut, tomato

Ginger Scallion Noodles (vegetarian)
pickled shiitake, cucumber, wakame

Chilled Spicy Noodles
Sichuan sausage, Thai basil, candied cashews

SIDES

select 2

Roasted Sweet Potatoes (vegetarian)
hoisin, sesame, garlic

Crispy Eggplant
honey, cilantro, soy

Steamed Green Beans
horseradish, oyster sauce, Sichuan peppercorn

Spicy Cucumbers (vegetarian)
togarashi, marcona almonds

Chinese Broccoli
octo vinaigrette, chili, candied cashews

COURSE 3:

Desserts by Milk Bar
select 2

compost cookie®, blueberry & cream cookie,
cornflake-marshmallow-chocolate-chip cookie, corn
cookie, chocolate chocolate cookie, b'day truffles,
chocolate malt cake truffles

Please note, all menus are seasonal and subject to change. Menu selections will be made 7-10 days prior to your event. Dietary restrictions and allergies may be accommodated with at least 48 hours' notice.



THREE COURSE DINNER MENU #2

\$55 per person

served family style

COURSE 1:

select 2

Shiitake Buns (vegetarian)
hoisin, scallion, cucumber

Pork Buns
hoisin, scallion, cucumber

Shrimp Buns
spicy mayo, pickled red onion, iceberg

Brisket Buns
horseradish, pickled red onion, cucumber

Kimchi Apple
maple labne, arugula, ham

Green Mango & Beef Salad
fish sauce, chili, peanut

Market Salad (vegetarian)
local vegetables, gochujang vinaigrette

Heirloom Tomatoes (vegetarian)
cured turnip, yuzokosho

Roasted Beets
sunflower hozon, citrus, duck prosciutto

Marinated Bay Scallops
citrus ponzu, peas, scallion oil

Chilled Poached Prawns
Old Bay, remoulade

COURSE 2:

select 1; vegetarian supplements included in pricing

Whole Snapper Ssäm
spicy ginger scallion, herbs, bean sprouts

Rotisserie Duck
A whole rotisserie duck with breast sliced and served over duck leg confit rice. Accompanied with bibb lettuce, moo shu pancakes, kimchi, hoisin, Ssäm Sauce, ginger scallion sauce and fresh herbs.

Bo Ssäm
slow-roasted pork shoulder, white rice, bibb lettuce, Ssäm Sauce, Kewpie mayo, hoisin sauce, and ginger scallion sauce.

Fried Chicken
whole fried chickens, half southern style and half Korean style, moo shu pancakes, a bounty bowl of lettuces and herbs, ginger scallion sauce, hoisin sauce, and jalapeno garlic sauce.

SIDES

select 2

Roasted Sweet Potatoes (vegetarian)
hoisin, sesame, garlic

Steamed Green Beans
horseradish, oyster sauce, Sichuan peppercorn

Chinese Broccoli (vegetarian)
octo vinaigrette, chili, candied cashews

Seasonal Vegetables
fresh, fermented, pickled

COURSE 3:

Desserts by Milk Bar
select 2

compost cookie®, blueberry & cream cookie, cornflake-marshmallow-chocolate-chip cookie, corn cookie, chocolate chocolate cookie, b'day truffles, chocolate malt cake truffles

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FOUR COURSE SAMPLE DINNER MENU #1

\$65/pp

served family style

COURSE 1:

select 2

Spicy Cucumbers (vegetarian)
togarashi, almond

Chilled Poached Shrimp
Old Bay, remoulade

Kimchi Apple
maple labne, arugula, Benton's ham

Soy Egg (vegetarian)
jalapeno, daikon

Pickles (vegetarian)

COURSE 2:

select 2

Shiitake Buns (vegetarian)
hoisin, scallion, cucumber

Pork Buns
hoisin, scallion, cucumber

Shrimp Buns
spicy mayo, pickled red onion, iceberg

Brisket Buns
horseradish, pickled red onion, cucumber

Green Mango & Beef Salad
fish sauce, chili, peanut

Market Salad (vegetarian)
local vegetables, gochujang vinaigrette

Seasonal Vegetables
fresh, fermented, pickled

Heirloom Tomatoes (vegetarian)
cured turnip, yuzokosho

Roasted Beets
sunflower hozon, citrus, duck prosciutto

COURSE 3:

select 2

Korean Fried Chicken
tiger salad, herbs, pickles

Spicy Rice Cakes (can be made vegetarian)
octopus, sesame, red dragon sauce

Pan Roasted Skate
mussels, chili, cipollini onion

Hanger Steak
watercress, peanut, tomato

Ginger Scallion Noodles (vegetarian)
pickled shiitake, cucumber, wakame

Chilled Spicy Noodles
Sichuan sausage, Thai basil, candied cashews

SIDES

select 2

Roasted Sweet Potatoes (vegetarian)
hoisin, sesame, garlic

Chinese Broccoli (vegetarian)
octo vinaigrette, chili, candied cashews

Crispy Eggplant
honey, cilantro, soy

Steamed Green Beans
horseradish, oyster sauce, Sichuan peppercorn

COURSE 4:

select 1

Panna Cotta
roasted sesame, basil, strawberries

Espresso Pot de Crème
vanilla fritters, orange, cardamom

Desserts by Milk Bar available upon request

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FOUR COURSE DINNER MENU #4

\$65 per person

served family style

COURSE 1:

select 2

Spicy Cucumbers (vegetarian)
togarashi, almond

Chilled Poached Shrimp
Old Bay, Natty Boh, remoulade

Kimchi Apple
maple labne, arugula, Benton's ham

Soy Egg (vegetarian)
jalapeno, daikon

Seasonal Vegetables
fresh, fermented, pickled

COURSE 2:

select 2

Shiitake Buns (vegetarian)
hoisin, scallion, cucumber

Pork Buns
hoisin, scallion, cucumber

Shrimp Buns
spicy mayo, pickled red onion, iceberg

Brisket Buns
horseradish, pickled red onion, cucumber

Market Salad (vegetarian)
local vegetables, gochujang vinaigrette

Green Mango & Beef Salad
fish sauce, chili, peanut

Heirloom Tomatoes (vegetarian)
cured turnip, yuzukosho

Roasted Beets
sunflower hozon, citrus, duck prosciutto

COURSE 3:

select 1; vegetarian supplements included in pricing

Whole Snapper Ssäm
spicy ginger scallion, herbs, bean sprouts

Rotisserie Duck
A whole rotisserie duck with breast sliced and served over duck leg confit rice. Accompanied with bibb lettuce, moo shu pancakes, kimchi, hoisin, Ssäm Sauce, ginger scallion sauce and fresh herbs.

Bo Ssäm
slow-roasted pork shoulder, shrimp cocktail, white rice, bibb lettuce, Ssäm Sauce, Kewpie mayo, hoisin sauce, and ginger scallion sauce.

Fried Chicken
whole fried chickens, half southern style and half Korean style, moo shu pancakes, a bounty bowl of lettuces and herbs, ginger scallion sauce, hoisin sauce, and jalapeno garlic sauce.

SIDES

select 2

Roasted Sweet Potatoes (vegetarian)
hoisin, sesame, garlic

Chinese Broccoli (vegetarian)
octo vinaigrette, chili, candied cashews

Crispy Eggplant
honey, cilantro, soy

Steamed Green Beans
horseradish, oyster sauce, Sichuan peppercorn

COURSE 4:

select 1

Panna Cotta
roasted sesame, basil, strawberries

Espresso Pot de Crème
vanilla fritters, orange, cardamom

Desserts by Milk Bar available upon request

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THREE COURSE SAMPLE DINNER MENU

\$85/pp

served family style; additional supplements for dietary restrictions may be selected

COURSE 1:

STARTERS

select 3; served family style

Shiitake Buns (vegetarian)
hoisin, scallion, cucumber

Pork Buns
hoisin, scallion, cucumber

Shrimp Buns (pescatarian)
spicy mayo, pickled red onion, iceberg

Brisket Buns
horseradish, pickled red onion, cucumber

Pickles (vegetarian, vegan, and gluten-free)
house cured vegetables

Benton's Country Ham Plate
A Baked Joint baguette, red eye mayo

Market Greens (vegetarian and vegan)
local vegetables, gochujang vinaigrette

Marinated Bay Scallops (pescatarian)
citrus ponzu, peas, scallion oil

Honeycrisp Kimchi Apple
maple labne, arugula, ham

Roasted Beets
sunflower hozon, citrus, duck prosciutto

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COURSE 2:

selection of 2; guest to order individually

Pan Roasted Skate
mussels, chili, cipollini onion

Hanger Steak
watercress, peanut, tomato

Korean Fried Chicken
tiger salad, herbs, pickles

Hozon Rice Cakes (vegetarian and gluten-free)
chickpea, cabbage, scallion

Ginger Scallion Noodles (vegetarian; can be made vegan and gluten-free with rice)
pickled shiitake, cucumber, wakame

SIDES

select 2; served family-style

Chinese Broccoli (vegetarian)
octo vinaigrette, chili, candied cashews

Ginger Scallion Biscuits (vegetarian)
Sichuan honey butter

Roasted Sweet Potatoes (vegetarian)
honey, cilantro, soy

Steamed Bok Choy
horseradish, oyster sauce, Sichuan peppercorn

Crispy Eggplant
honey, cilantro, soy

COURSE 3:

DESSERT

select 1

Panna Cotta
roasted sesame, basil, strawberries

Espresso Pot de Crème
vanilla fritters, orange, cardamom

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