

YOLI

JUNE 8TH 2023

TASTING MENU

gul

carbonated oyster

wonppul

caviar, lobster mousse, chives

yukhoe

beef tartare, truffles, chives

Clotilde Davenne, Cremant de Bourgogne, France

toseuteu

sea urchin, tuna belly, egg, truffles

jaesbang-eo gim

amberjack, seasoned rice, avocado kimchi

Stafford Hill, Sauvignon Blanc, Willamette Valley, OR 2022

gesal

crab salad, peppers, corn kimchi, rice paper

Di Lenardo, Chardonnay, Italy, 2020

sujebi

noodle, truffle, peas

mechuli

quail, venison sweetbreads, mung bean juk

Domaine Drouhin, Pinot Noir, Willamette Valley, OR 2021

puageula

foie gras, passion fruit, chili

Dr. Loosen, Riesling, Mosel, Germany, 2021

golani

elk, eggplant

bol

wagyu cheek, roasted turnip, soy demi-glace

Triumph, Red Blend, Sonoma County, Ca, 2015

panana

banana, marshmallow, chocolate cake, yuja

Chaetau Laribotte, Sauternes, France, 2019

joh-a joh-a

bon bon

Menu \$95

Wine Pairings \$45