

# Yoli

Inspired Modern Korean

## Tasting Menu

### **mullin** (bites)

steamed egg, crème fraiche osetra caviar  
wagyu yukhoe (tartare), pear, pine nut  
pork puff, quince, kimchi, foie gras  
trout roe, persimmon, gim(toasted seaweed)  
kingfish hwe (sashimi), beet, corn, citrus

### **ppang** (bread)

house kimchi bread, sesame leaf butter, kimchi butter

### **jigae** (stew)

charred kimchi, truffle, leeks, potato

### **juk** (porridge)

abalone, mushrooms, rice porridge

### **ssam** (wraps)

Pork belly, doenjang (miso), quail egg, red leaf, sesame leaf

### **sogogi** (beef)

baegae (pillow) steak, mushroom kimchi, potato, kalbi demiglace

### **gwaza** (sweets)

Jeju island, meringue, chocolate, coffee, banana, cherry

### **mullin** (bites)

strawberry kimchi, cherry, bonbon

\$85

Wine pairings

\$35

