



# CHAN SEATTLE

KOREAN MODERN CUISINE

3 course meals \$50 per person

## STARTER

Steak Tartare

SRF american wagyu, asian pear, pine nuts, jalapeno, caramelized onion, black garlic aioli, monaka  
or

Fire Roasted King Prawn

Tiger Prawn, salsa verde, chojan beurre blanc, lemon  
or

Roasted Cauliflower

Fire roasted cauliflower, yuzu aioli, fermented chili, crispy garlic, house rub  
or

Fried Busselsprouts

Fish sauce vinaigrette, korean sweet potato puree, bulgogi bacon bites  
or

Spicy Pork Sliders

Spicy gochujang pork, pickled radish, aioli, scallion, brioche bun

## ENTREE

Grilled Pork Jowl

Marinated kurobuta pork jowl, pearl barley, dwenjang, crown daisy, yuzu aioli, chili  
or

American Wagyu SSAM

SRF coulotte, shishito pepper, king oyster mushroom, kalbi glaze, lettuce, ssam jang  
or

Spicy Lobster Ramen

Spicy chili lobster broth, sweet corn, bokchoy, eggs, scallion, chili, lobster tail  
or

Vegetarian Petit Sotbap (Rice)

King oyster mushroom, kale, squash, chive, crispy garlic, seaweed, gochujang  
or

Smoked Duck Petit Sotbap (Rice)

Smoked muscovy duck, house spice rub, king oyster mushroom, chive, crispy shallots, truffle oil, seaweed, gochujang

## DESSERT

Ginger Creme Brule

vanilla ice cream, dwenjang caramel  
or

Black Sesame Basque Cheese Cake

vanilla ice cream, black sesame brittle  
or

Caramel Custard

vanilla creme, truffle salt