



CHAN SEATTLE

KOREAN MODERN CUISINE

3 course meals \$50 per person

STARTER

Tuna Tartare

ahi tuna, fermented zchili, sesame, avocado, honey soy marinade, sunchoke
or

Soy Cured King Salmon

cilantro, Asian pear, smoked zcreme fraiche, chili oil
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

Crispy Rice Salad

napa, onmion, avocado, tomato, persimmon, walnut, plum vinaigrette

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 honeycomb
or

Lava chocolate cake

vanilla ice cream