



**CHAN SEATTLE**  
KOREAN MODERN CUISINE

3 courses for \$50 per person

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**Appetizer**

**Soy cured king salmon**  
creme fraiche, asian pear, cilantro, chili oil

**Roasted Wagyu Bone Marrow**  
fermented chili chimichurri, chili oil, sourdough

**Roasted Cauliflower**  
house spice rub, yuzu aioli, fermented chili, radish, parsley

**Beef Brisket Spicy Rice Cake**  
fish cake, 6 min egg, scallion, crispy onion, chili sauce

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**Main**

**Spicy Lobster Ramen**  
chili lobster broth, sweet corn, bokchoy, egg, scallion, chili lobster tail

**Braised Beef Short Rib**  
soy glaze, parsnip puree, spicy cashew, greens, fish sauce vinaigrette

**Grilled Pork Jowl**  
yuzu, crown daisy, fermented chili, peral barley with dwenjang

**Petit Smoked Duck Sot Bap**  
smoked duck breast, king oyster, truffle, chicken stock, crispy onion, scallion

**Petit Mushroom Sot Bap**  
blue oyster mushroom, king oyster, woodear, chives, scallion, crispy onion

**Dessert**

**Basque Cheese Cake**  
strawberry ice cream, strawberry compote

**Ginger Creme Brule**  
vanilla ice cream, dwenjang caramel

**Chocolate Lava Cake**  
vanilla ice cream