

Lunar New Year Menu

February 14, 2010 at Noon

구정 메뉴

2월 14일 2010 년 오후 12시

First Course

Red Snapper with clear noodles

첫째 고스
도리견

“Welcome and Happy Valentine’s Day!”

This light and clear protein dish is known as “the King of the Sea” and was often served to the King in Korea. This nutritious course will generate energy and motivate your heartbeat.

Second Course

Rice cake & dumpling soup

둘째고스
떡병시

“Happy Lunar New Year! Let the celebration begin!”

It’s a Korean tradition for all family and relatives to come together to eat bowls of rice cake soup on New Year’s day. In this bowl, *white* rice cake signifies a great year without any tribulations and good luck pouch-shaped dumplings were added to create fortune and more fun in your mouth.

Did you know that when an elder asks a child, “How many bowls of rice cake soup have you had?” it meant “How old are you?” Kids often eat more than a bowl of rice cake soup to age faster and be “older” than older siblings.

Pretty, Healthy, Yum sides

Stuffed cucumbers

예뻐, 건강해, 맛있어 반찬
오이선섭산적

Fly over the land of morning calm, salty sea, and witness the colors of wisdom.

Seasoned beef, egg white and yolks are cut in mini strips to fit cucumber slices. When serving the King in Korea, yellow yolk was stuffed in the middle to signify the center of his kingdom.

Three layers of greatness

새가지 행복

Take a nap in your mom’s loving arms. Quiet seasonings and clean finish to your tongue.

plee’s improv was created by layers of boiled radish, zucchini, and minced beef, radish, and zucchini in a signature Korean sauce. These ingredients were often used for all ages, but especially for elders for easy digestion.

Spiced oysters (slightly fermented)

어리굴절

Spice kick and milky sea to wrap your tongue in seduction.

In Korea, spiced oyster has a reputation of “rice thief.” This spice-savory bite will make you finish your bowl of rice and your neighbor’s. It is famously known to bring picky eaters to eat all things and keep you happy.

Palate Cleanser

Cherry Tomatoes

입가심
방울 토마토

Desserts

*Sweet O-mija jello with pear slices
Honey O-mija Tea*

셋째고스
오미자 젤라틴 배
오미자하차

O-mija - Schisandra berries possess all five basic flavors: salty, sweet, sour, spicy, and bitter. It helps prevent or recover from feeling stress, anxiety or fatigue.