

# B O N Y E O N

*Land Meets Sea with Chef Kaleena Bliss*

*Thursday, March 20, 2025*

## SALMON TARTARE

nori rice crisp, pistachio salsa macha, dill,  
pickled shallot, ikura

## BEEF CARPACCIO 육회

gomtae, macadamia crumble, plum gel,  
white asparagus

## PACIFIC OYSTER DUET

fried: bonito aioli, paddlefish caviar, chile thread  
fresh: gochujang hot sauce, pickled asian pear, scallion

## GRILLED TENDERLOIN 안심

miso bone marrow, grilled enokis, fiddlehead ferns

## PETITE PNW 'SEAFOOD BOIL'

dungeness crab, clam, mussel, head-on prawn,  
chorizo oil, smoked potato cream, pickled corn

## BRAISED GALBI 갈비찜

baek kimchi, fava puree, peas, pickled mustard seeds

## CHILLED KING & DUNGENESS CRAB SSAM

perilla, mint, cucumber, pickled fresno, soy-ginger aioli,  
lime-fish sauce vinaigrette

## GRILLED GALBI 갈비구이

pineapple kimchi, pickled chayote

## LOBSTER & UNI TAGLIATELLE

wild mushrooms, poached lobster, uni cream sauce,  
amber kaluga caviar

## MANDU 만두

a-5, pork fat, kimchi, ramps, bacon dashi

## GRILLED PORK COLLAR

ssamjang, charred cabbage, pickled shimeji mushroom

## SWEET DUET

omija-cha, buckwheat  
trio mignardise