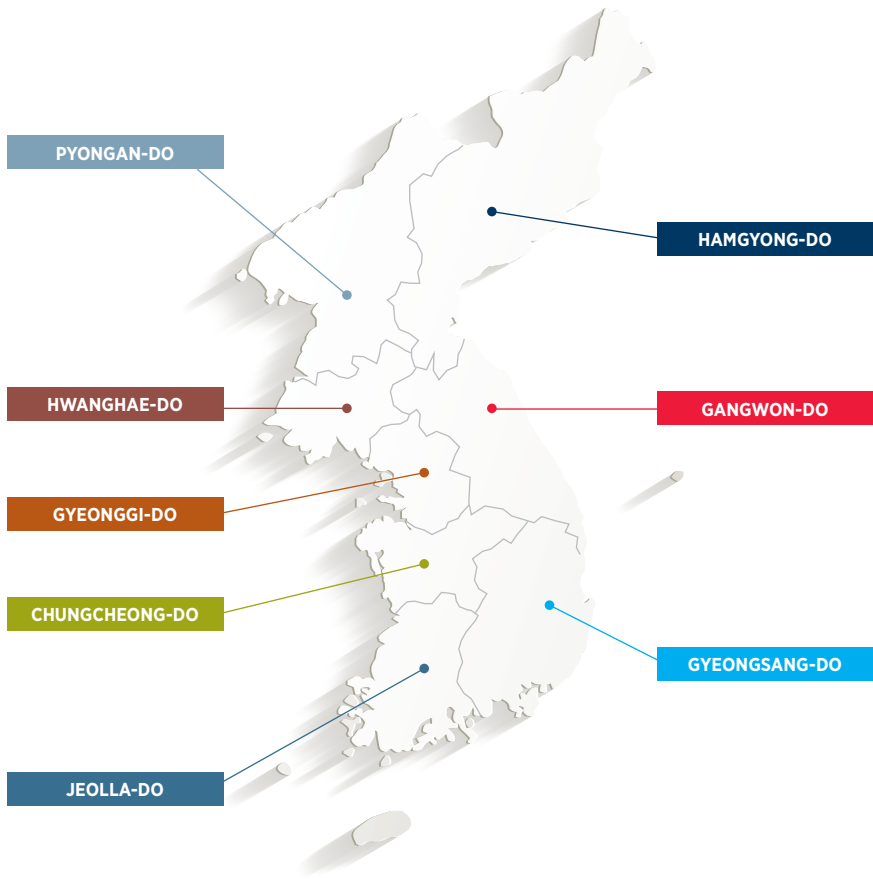




HARMONY
OF THE
EIGHT
PROVINCES
[PALDO]

AN EVENING OF KOREAN CUISINE
DECEMBER 10, 2019 | GLASSHOUSE CHELSEA



PYONGAN-DO

HAMGYONG-DO

HWANGHAE-DO

GANGWON-DO

GYEONGGI-DO

CHUNGCHEONG-DO

GYEONGSANG-DO

JEOLLA-DO

EIGHT PROVINCES (PALDO) OF KOREA

During most of the Joseon Dynasty, Korea was divided into eight provinces. The eight provinces' boundaries remained unchanged for about 480 years from 1413 to 1895, and formed a geographic paradigm that is still reflected today in the Korean Peninsula's administrative divisions, dialects, and regional distinctions. The names of all eight provinces are still preserved today, in one form or another. These eight historical provinces form both North and South Korea, and are not to be confused with the current eight provinces that make up South Korea.

CHEF JAE JUNG

Chef Jae was born and raised in Seoul, Korea. In 2009, she came to New York to go to the Culinary Institute of America. After school, she moved down to New Orleans and fell in love with southern culture and spent 4 years of her life in cooking at Restaurant August, Dooky Chase, Domenica and Herb Saint. Jae traveled America and did 15 pop up events all over the country in Chicago, Miami, Austin, Boston, Nashville, New Orleans, New York, and Birmingham. One of her events was featured in the New York Times. She moved back to NYC in 2014 because she wanted a new challenge. She has been working at several Michelin starred restaurants such as Le Bernardin, Oceana, Café Boulud, and the Nomad Hotel.

February in 2017, she showcased a storytelling wine pairing dinner series and was on CBS News, Food and Wine Magazine, Bon Appetit, and Eater. September in 2019, she was in cookbook “A Place at the Table” from Vilcek Foundation, and was featured in New York Magazine.

Sous Chef:

*Keonjin Min (Main sous chef), Jiu Kwon, Hyundo Chang, Andrew Sargent,
Alex Jeong, Hyelin Kim, Yunhee Campisi, Jinho Park, Victor JV*



FIRST COURSE



SAMGYETANG

GINSENG CHICKEN SOUP

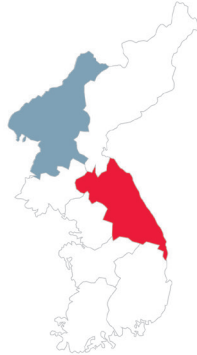
Samgyetang meaning ginseng chicken soup in Korean, consists primarily of a whole young chicken filled with garlic, rice, chestnut, jujube, and ginseng. Samgye-tang is a Korean traditional soup believed to promote health.

It is especially popular to eat this chicken soup on sambok days, which are three distinct days of the lunar calendar said to be the hottest and most sultry summer days in Korea.

Allergies: GF (Gluten free), Allium

SECOND COURSE

GANGWON-DO & PYONGAN-DO



Youngduk Mulhoe & Baek-kimchi Mari

FLUKE CRUDO AND NOODLE WITH WHITE CABBAGE KIMCHI

Fluke slivers over marinated noodles, white cabbage kimchi and chilled kimchi broth poured tableside. The broth is seasoned with hibiscus, which is the national flower of Korea. This dish is symbolic of the advent of the peace.

Allergies: GF (Gluten free), Soy

THIRD COURSE

GYEONGSANG-DO & PYONGAN-DO



Andong Godeungeo Jaban & Gosu Muchim

BOILED SPANISH MACKEREL WITH CILANTRO SALAD

Cured and charred Spanish mackerel brushed with coriander oil and spicy fresh coriander salad.

Allergies: *Sesame seeds, Soy*

FOURTH COURSE
HAMGYONG-DO



Kkwong Mandu & Songro Beosut
PHEASANT DUMPLINGS

Steamed pheasant dumplings with truffle sauce and shaved fresh winter black truffles from France.

Allergies: *Sesame seeds, Allium, Gluten soy*

FIFTH COURSE

JEOLLA-DO, CHUNGCHEONG-DO & PYONGAN-DO



SAM HAP: Kongnamul Minari Kimchi, Jogye Muchim & Jokbal TRIO

Fermented beans sprouts and watercress kimchi, marinated clams*, braised pigs trotters over bibb lettuce wrap. The guests should make their own wraps using chopsticks.

Allergies: *Pork, Shellfish, Gluten, Allium, Soy*

**Catch of the day*

SIXTH COURSE

GYEONGGI-DO & HWANGHAE-DO



Edong Galbi & Hyeju Bibimbap

CHARRED BEEF SHORT RIBS OVER BIBIMBAP

Charred BBQ beef short ribs cooked medium rare over mixed 17 grain rice which is barely, black beans, black rice, sweet rice, oats, quinoa, etc. Rice is mixed with rehydrated vegetables such as mushrooms, bellflower roots, and fiddlehead ferns. Hearty beef broth will be poured tableside.

Allergies: Soy, Gluten, Allium, Mushroom

SEVENTH COURSE



Baesuk

POACHED KOREAN PEAR

Korean pear poached in omija and honey, omija and rosemary granita, soy-caramelized walnuts, and whipped creme fraiche.

Allergies: Soy, Walnut, Coconut

TRADITIONAL ALCOHOLIC BEVERAGE



SOJU

Soju is a clear, distilled beverage of Korean origin. Traditionally made from rice, wheat, or barley, modern producers often replace rice with other starches such as potatoes, sweet potatoes, or tapioca.



MAKGEOLLI

Makgeolli is a traditional alcoholic beverage native to Korea. It is made from rice (referred to in English as “Korean rice wine”) which gives it a milky, off-white color, and sweetness. It is made by fermenting a mixture of boiled rice and water.

TRADITIONAL ALCOHOLIC BEVERAGE



BOKBUNJAJU

Bokbunjaju is Korean wine made by fermenting bokbunja (wild mountain raspberry). It has traditionally been made in a village in Gochang, Jeolla Province for 1,400 years. It is made by fermenting berries with water. Some varieties also contain rice and jicho herbs. The wine is deep red in color and moderately sweet.



BAEKSEJU

Baekseju is a Korean glutinous rice-based fermented alcoholic beverage flavored with a variety of herbs, ginseng the most prominent among them. The name comes from the legend that the healthful herbs in baekseju will result in an individual to live up to 100 years old.

SONG EUN SHIN

Song Eun Shin has established her reputation as her outstanding performance and detailed expressions of the unique musical language. In addition, she has been a pioneer in spreading across the world the sound of Gayageum, traditional Korean string instrument. She graduated from Korean National Traditional Arts High School, and received her bachelor's and master's degree from Chung-Ang University with top honors. She won the Seoul Gayageum Competition and has continued to advance her career through great performances at the Shanghai Expo, the G20 Summit, and Hong Kong national holiday events, and more. She was a member of Chongdong Theater, a Korean Traditional Art Theater. She is now a Gayageum soloist in U.S.



