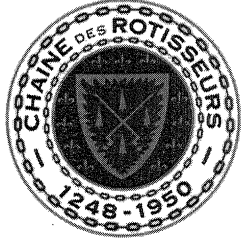


仁川
I N C H E O N



Lamb 양

lamb, quail egg, kimchi, chojang, polenta

Jjim 찜

*egg custard, prik nam pla, sesame oil
Vinyes Singulars 'Minipuca' Pet Nat*

SaeWoo 새우

*soy cured shrimp**, brisket***

Francisco Cirelli 'Cerasuolo' DOC Montepulciano

Ssam 쌈

pork belly, spicy radish, pickled napa cabbage, walnut ssamjang

Celler Les Foes 'Fabulero'

JoRim 조림

cod, mu, bokchoy

Domaine Philippe Tessier 'Cheverny' Blanc

Juk 죽

*scallops**, mushrooms, arborio rice, pecorino romano, dashi*

Iuli 'Umberto' Rosso

May 24, 2022

***This food item may be served raw or undercooked.*

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

INCHEON LIBATIONS

JoSeon 15

Filibuster Boondogglar, cinnamon asiatic pear, Angostura

Lucky "Bok" Sour 16

Wild Turkey 101, BokBunJa, egg white, lemon*

YuJa Shandy 15

YuJa Korean citron, lemon, Tito's, Beale's Lager

CLASSICS

Martinez 16

Beefeater, Carpano Antica, Luxardo, Angostura

Jungle Bird 15

Goslings, Campari, pineapple, lime

French 75 16

Tanqueray 10, bubbles, lemon

Sazerac 16

Hennessy VS, Absinthe, Peychaud's

Margarita 15

Milagro, Cointreau, lime

Orange Crush 15

Tito's, fresh OJ, Cointreau, lime soda

WINE PAIRINGS

2019 Vinyes Singulars 'Minipuça' Pet Nat - Penedes, Spain

Xarello from a single biodynamically farmed vineyard. The wine sees one day maceration, steel fermented, method ancestral (sparkling wine method) and aged for 5 months. The name Minipuça in Catalan means "flea" or something very tiny. Winemaker Ignasi said he named the wine this (he's on the label by the way in that vineyard) because he often has that feeling of feeling like something very small when he's in the vineyard working.

2020 Francisco Cirelli 'Cerasuolo' DOC Montepulciano - Abruzzo, Italy
100% Montepulciano. Agricola Cirelli is an organic farm that focuses on regenerative agriculture. Spontaneously fermented with native yeasts in steel. Classic and crisp with wild fruits and savory herbs.

2020 Domaine Philippe Tessier 'Cheverny' Blanc - Loire Valley, France
A blend of Sauvignon Blanc, Chardonnay, Orbois. Spontaneous fermentation in stainless steel with indigenous yeasts, aged for 6 months in neutral barrels. Philippe believes that a wine should be the expression of the place from which it comes and should reflect the climatic conditions of the year, as well as the vigneron that produces it, while also respecting the life of the soil and the environment. He believes that it should give pleasure but must also be sound and healthy, alive and digestible and above all, it should be a natural wine.

2020 Celler Les Foes 'Fabulero' - Valencia, Spain.

A red and white blend of Cabernet Franc, Trepát, Macabeo, and Moscatel. Hand harvested from organically grown parcels, co-fermented whole clusters with indigenous yeasts, pigeage by foot, in stainless steel tanks. Less than three days on skins. Winemaker Roger Diaz - who also happens to be a high school history teacher - farms his vines organically, with biodynamic treatments, and approaches winemaking in a very low-intervention style: fermentation is whole-cluster with natural yeasts and he never uses sulfur or other additives.

2020 Iuli 'Umberto' Rosso - Piedmont, Italy.

100% Barbera. 20 day maceration, fermented in concrete and aged for 11 months in concrete. Fabrizio Iuli is the only winegrower in his small town of Montaldo di Cerrina in the far north of Monferrato (home to Barbera). His wines are Piedmontese to the core, ultra-reflective of the poor, but limestone-rich soils and northerly climate with cool nights. The tradition in the area is to use concrete tanks and large oak casks. Fabrizio wouldn't dream of deviating from that lineage. He adores, collects, and restores small concrete vessels.