



# momofuku

## **bo ssam prix fixe — \$55/person**

*5- courses*

spanish mackerel – melon, mustard

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seasonal pickles

steamed buns – pork belly, hoisin, cucumber, scallions

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bread & butter – sea salt butter, whipped lardo

country ham tasting

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bo ssam – whole butt, oysters, kimchi, rice, lettuce

fried baby artichokes – pistachio, sunchokes, bottarga

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grapefruit cream pie – candied grapefruit, black sesame, ritz cracker crust

## **bo ssam prix fixe deluxe — \$75/person**

*6-courses*

spanish mackerel – melon, mustard

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seasonal pickles

steamed buns – pork belly, hoisin, cucumber, scallions

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bread & butter – sea salt butter, whipped lardo

country ham tasting

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whole lamb sausage – potato salad, cucumber, anise

bouchot mussels – spring vegetables, nigori broth

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bo ssam – whole butt, oysters, kimchi, rice, lettuce

fried baby artichokes – pistachio, sunchokes, bottarga

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grapefruit cream pie – candied grapefruit, black sesame, ritz cracker crust

## **WINE PAIRINGS (optional)**

\$45, \$75, or \$125/person

menu is seasonal and subject to change. please email [events@momofuku.com](mailto:events@momofuku.com) to make a reservation.



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## sample wine pairings—bo ssam prix fixe

*\$45/person*

momofuku “private label” honjozo sake  
fritz haag, riesling, 2007 (mosel)  
primitivo quiles, “cono 4,” monastrell, 2008 (alicante)  
turley, “el porròn,” cinsault, 2008 (lodi)  
reymos, moscatel, nv (valencia)

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*\$75/person*

masumi, “okuden,” junmai sake  
reinhold haart, “piesporter,” riesling spätlese, 2004 (mosel)  
domaine de la tournelle, ploussard de monteiller, nv (arbois)  
isabel ferrando, “colombis,” 2004 (châteauneuf-du-pape)  
littorai, “lemon’s folly,” late harvest gewürztraminer, 2008 (sonoma coast)

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*\$125/person*

dewazakura, “dewasansan,” nama genshu junmail ginjo sake  
j.j. prüm, “wehlener sonnenuhr,” riesling spätlese, 2004 (mosel)  
nicolas potel, “romanée st. vivant,” grand cru, 2002 (vosne-romanée)  
p. autard, “cuvée la côte ronde,” 1999 (châteauneuf-du-pape)  
jonata, “le miel de jonata,” sémillon/sauvignon blanc, nv (santa ynez valley)