

MID-WINTER MENU 2012
EXECUTIVE CHEF-OWNER MYONG

First Tastes

(gf) – gluten free

Puree of Kobocho Squash Soup
coconut shrimp, curry oil – 8

Lobster Bisque Soup
traditional with lobster – 12

Myong's Pork Pot-Stickers
pan fried, chili-honey soy dipping sauce – 10

Peekytoe Crab Salad
chilled heirloom gazpacho, avocado – 14 (gf)

Mini-Veggie Cellophane Wraps
spring-mix greens, cucumber, carrot, avocado, cilantro – 7 (gf)

New England Clams Casino
chopped fresh clams, apple-wood smoked bacon, white wine butter – 12

Portuguese Grilled Octopus
artichoke, marinated mushrooms, first pick Kalamata olives, tomato-basil vinaigrette – 14 (gf)

Seasoned Sashimi Tuna Tartar
miso sake dressing, shallot, capers, shizo, citrus and lemongrass zests, grapefruit segments – 13 (gf)

Japanese Beef Negimaki
grass-fed beef rolled with wild Asian chive, warm goat cheese, citrus Teriyaki glaze – 10

Crispy Pork Belly ~Myong~ Style
lettuce cup, green onion, cucumber shreds, ssamjang, orange demi glaze – 12

Pan Seared Hudson Valley Foie Gras
toasted brioche, apple brown butter, raspberry cassis – 17

Puffed Wonton Mushroom Ravioli
exotic mushrooms encrusted in fried wonton, mascarpone – 13

Lamb Sliders
Asian coleslaw & curry dressing – 12

Salads

House Arugula
Anjou pear, candied pecans, dried cranberries, local maple vinaigrette – 9 (gf)

Myong's Traditional Caesar
pulled romaine, parmesan crisps, croutons, anchovy, classic dressing – 9

Skewer Salad
skewered citrus shrimp, arugula, fennel, kiwi, citrus vinaigrette – 12 (gf)

Baby Beet Salad
grilled fennel, watermelon dikon slaw, ginger-sherry vinaigrette – 10 (gf)

Bok Choy-Slaw
our signature salad, sunflower seeds, walnuts, dried fruits, rice vinaigrette – 10

PARTIES OF SIX OR MORE WILL HAVE A 20% GRATUITY ADDED TO THE CHECK

Entrees

Bell & Evens Organic Roasted Chicken

buttermilk brined, haricot vert, fondant potatoes, cider broth – 23 (gf)

Hudson Valley Duck Breast

fondant potatoes, haricot vert, rum-apple-apricot-chili duck jus – 26 (gf)

American Lamb Shank Osso Bucco

traditional braised shank, squash-mascarpone orzo – 30

Classic Filet Mignon Myong

plancha seared, Robuchon potato, wild mushroom and onion sauté, demi gloss – 34 (gf)

Pappardella Bolognese

beef, veal and pork ragu over house-made pasta – 21

Myong Burger

10oz exclusive blend, jarlsberg, smoked bacon, remoulade, wedge bleu cheese salad or frites – 15

Myong Ultimate Burger

10oz exclusive dry aged prime rib beef blend, remoulade, grilled onions, served with classic wedge salad with bleu cheese or frites – 21

Kalbi

traditional Korean style cross cut marinated short rib, sautéed bok choy, kimchi – 25

Bi Bim Bop

pan fried rice, sautéed vegetable, marinated grass fed beef, sunny side egg – 19

Kimchi Noodles

seared pork, tofu, kimchi broth, rice cake – 16 (gf)

Black Asian Noodles

black bean sauce with sautéed pork and vegetables – 16

Myong's Classic Lentil Pancake

crispy black and white rice, seasonal vegetables, sesame cream – 16 (gf, vegan)

Asian Slaw and Grilled Chicken

warm sliced whole grilled chicken breast - 16

Tofu Veggie Burger

sautéed seasonal vegetables, mango relish, lemon ginger – 16 (gf, vegan)

Ocean Wrap

Ahi tuna, mixed greens, avocado, cucumber seaweed salad, Myong sauces -18 (gf)

Fire Wok

lobster, shrimp, scallop, whole clams, grouper, black noodles, red Thai curry broth – 36

Lobster Macaroni and Cheese

plancha seared lobster, quatro fromage orechiette, herbed panko – 26

Seared Ahi Tuna

sesame encrusted, forbidden rice, baby bok choy, wasabi tograshi, truffle honey soy – 26 (gf)

Mango Wild Salmon

pan seared, quinoa, snow peas, mango glaze – 26 (gf)

Day Boat Diver Scallop Tower

creamy potato leek puree, atop pork belly, frizzled leek – 28 (gf)

Miso Marinated Black Grouper

forbidden rice, exotic mushrooms, baby bok choy, citrus gloss – 27 (gf)

Crispy Skin Red Snapper

rice noodle birds nest, kale and red pepper, chili ginger jus – 27 (gf)

Food Allergies? If you have a food allergy, please speak to the owner, manager, chef or your server.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.