

Late CUTs...

First Course... (Choice of)

Bone Marrow Flan, Mushroom Marmalade, Parsley Salad
Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli
Butter Lettuce, Point Reyes Blue Cheese, Champagne-Herb Vinaigrette
Poached Conference Pear, Burrata Cheese, Prosciutto Crisps, Aged Balsamic
Austrian Oxtail Bouillon, Chervil, Bone Marrow Dumpling

Main Course... (Choice of)

USDA Prime, New York Sirloin 170g, Hand Cut French Fries
Nebraska Black Angus, Filet Mignon 170g, Hand Cut French Fries (+\$42)
Wild Field Mushroom Pasta, Parmesan Cheese, Parsley
Broiled Ora King Salmon, Wasabi Potato Purée, Ikura, Shiso Yuzu Kosho
Pan Roasted Baby Chicken, Potato Purée, Wild Field Mushroom, Natural Jus

Add to the Cuts...

Half 400g Maine Lobster \$38
Fried Organic Egg \$5

Sides... (Choice of)

Sautéed Broccolini, Pecorino, Sun Dried Tomatoes, Garlic, Chili
Creamed Spinach
Sautéed Baby Spinach, Garlic

Desserts... (Choice of)

Peanut Caramel Bar, Coffee Caramel, Guanaja Crèmeux, Honeycomb Ice Cream
Warm Butterscotch Apple Crumble, Butterscotch Sauce, Toasted Almonds,
Tahitian Vanilla Ice Cream

\$125 per Person

If you have any food allergy, intolerance, or sensitivity, please speak to your server about ingredients used in our dishes before you order your meal

*Prices are subject to 10% Service Charge and prevailing Goods and Services Tax.