

## **Wine Flight**

Choose two glasses to pair with the Early CUTs menu (90ml each)

### **White**

Grenache | Ferraton – "Laudun Blanc", Côtes-du-Rhône France 2017

Chardonnay | Laroche – "Les Chanoines", Chablis France 2018

### **Rosé**

Syrah / Grenache | Laroche – "Rosé La Chevalière" France 2019

### **Red**

Cabernet Sauvignon | Wolfgang Puck, California USA 2018

Shiraz | Hentley Farm – "Villain & Vixen", Barossa Valley Australia 2019

## **\$31 per Person**

### **Featured Beers...**

Kirin Ichiban Japan 15

330ml... 5% ABV

Hofbräu "Original" Lager Germany 18

330ml... 5.1% ABV

\*Prices are subject to 10% Service Charge and 7% GST.

## **Early CUTs...**

### **First Course... (Choice of)**

Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli

Butter Lettuce, Point Reyes Blue Cheese, Champagne-Herb Vinaigrette

Austrian Oxtail Bouillon, Chervil, Bone Marrow Dumpling

### **Main Course... (Choice of)**

USDA Prime, New York Sirloin 170g, Hand Cut French Fries

USDA Prime, Filet Mignon 170g, Hand Cut French Fries (+\$35)

USDA Prime, Rib Eye 395g, Hand Cut French Fries (+\$55)

Australian Wagyu, Westholme, Rib Eye 340g, Hand Cut French Fries (+\$90)

Wild Field Mushroom Pasta, Parmesan Cheese, Parsley

Halal Young Chicken, Potato Purée, Wild Field Mushrooms, Natural Jus

### **Add to the Cuts...**

Half 400g Maine Lobster \$25

Foie Gras \$45

Fried Organic Egg \$5

### **Sides... (Choice of)**

Sautéed Broccolini, Pecorino, Sun Dried Tomatoes, Garlic, Chili

Creamed Spinach

Sautéed Tuscan Black Kale, Baby Spinach, Garlic

### **Desserts... (Choice of)**

Warm Butterscotch Apple Crumble, Oats, Tahitian Vanilla Ice Cream

Praline Mascarpone Bar, Chocolate Chiffon, Passionfruit Guava Sorbet

## **\$95 per Person**