

Wines By The Flight

Choose one white and one red wine to pair with the Early CUTs menu (90 ml each)

White

Grenache Ferraton – "Laudun Blanc", Côtes-du-Rhône	France	2016
Chardonnay Laroche – "Les Chanoines", Chablis	France	2018

Rosé

Syrah / Grenache Laroche – "Rosé La Chevalière"	France	2018
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Red

Shiraz Hentley Farm – "Villain & Vixen", Barossa Valley	Australia	2018
Cabernet Sauvignon Wolfgang Puck, California	USA	2017

\$28 per Person

Featured Beers...

Kirin Ichiban	Japan	15
330ml... 5% ABV		
Hofbräu "Original" Lager	Germany	18
330ml... 5.1% ABV		

*All 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
- First of the Season Corn Soup, Maine Lobster, Lobster Butter, Basil

Main Course... (Choice of)

- USDA Prime Sirloin Steak, Hand Cut French Fries
- 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 Baby Spinach, Garlic

Dessert... (Choice of)

- Warm Butterscotch Apple Crumble, Oats, Tahitian Vanilla Ice Cream
- Praline Mascarpone Bar, Chocolate Chiffon, Passionfruit Guava Sorbet

\$95 per Person