Early CUTs...

**First Course... (Choice of)**
- Prime Sirloin “Steak Tartare”, Herb Aioli, Mustard
- 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
- 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

**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 Crémeux, 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.