

Happy New Year

January 1st 2019

Salad Bar...

Seasonal Fresh Sliced Fruits

Caesar Salad, Romaine Lettuce, Cherry Tomatoes, Garlic Croutons

Greek Salad, Cucumber, Red Onion, Cherry Tomato, Feta Cheese, Bell Peppers, Kalamata Olives, Oregano

Cheese & Bread Bar...

Bagels, Croissants

Selection of Artisanal Cheese

Citrus Cream Cheese, Dill Cream Cheese

Smoked Salmon, Red Onions, Tomato, Lemons, Capers

Raw Bar...

Tiger Prawns

Alaskan King Crab Legs

Oysters On The Half Shell

Entrées...Choice of One

Fried Chicken, Mochi Waffles, Compressed Watermelon, Honey

Pork Schnitzel, Pork Sausage Country Gravy, Poach Eggs, Buttermilk Biscuits

American Wagyu Sirloin Steak & Eggs, Roasted Marble Potatoes, Watercress Salad

Pho Bo "Beef Soup" Rice Noodles, Prime Filet, Tendon, Fresh Herbs, Chili, Black Bean

Chef Lee Pancakes, Crisp Bacon, Bourbon Maple Butter, Maple Syrup, Plum Compote, Whip Cream

Vegetable Frittata, Egg White, Baby Spinach, Mixed Cheese, Mushrooms, Bell Peppers

Wagyu Beef Shortrib Ravioli, Tomato, Garlic, Parsley, Fiore Sardo

Maryland Blue Crab Cakes Benedict, Poached Eggs, Hollandaise

Sweets... Choice of Two

Selection of House Made Pastries

Free Flow Brunch Beverages...By The Glass

Bloody Mary & Mimosa

Champagne: Philip Gamet Blanc de Noirs NV, France.

House Pour Sprints, Beer, Mineral Water, Juices, Tea, Coffee

Red Wine: Guado al Melo – "Antillo" Sangiovese, Bolgheri, Italy 2015

White Wine: Babich – "Black Label", Sauvignon Blanc, Marlborough, New Zealand 2016

\$175 per person, Limited Seating Available

The CUT By Wolfgang Puck Team Wishes You and Your Family A Prosperous and Happy New Year!