

Wines By The Flight

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

White

Viognier | Paul Jaboulet, "Parelle 45", Côtes-du-Rhône France 2015

Rosé

Pinot Noir | Wolfgang Puck | Paul Lato, Santa Barbara USA 2016

Red

Shiraz | Kaesler – "StoneHorse", Barossa Valley Australia 2016

Malbec | Dominio del Plata – "Susana Balbo Signature" Argentina 2016

\$28 Per Person

Featured Beers...

Kirin Ichiban Japan 12

330ml...5% ABV

Hofbräu "Original" Lager Germany 15

330ml...5.1% ABV

Prices do not include 10% Service Charge and 7% GST

Early CUTs...

(Available until 7pm)

First Course... (Choice of)

Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli

Butter Lettuce, Humboldt Fog Goat Cheese, Champagne Herb Vinaigrette

Warm Veal Tongue, Marinated Artichokes, Cranberry Beans, "Salsa Verde"

White Asparagus Soup, Confit Bacon, Cipollini Onions

Main Course... (Choice of)

U.S.D.A. Prime New York Sirloin Steak 170g, Hand Cut French Fries

Wild Field Mushroom Pasta, Parmesan Cheese, Parsley

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

Add To The Cuts

Half 400g Maine Lobster \$25

Foie Gras \$45

Fried Organic Egg \$5

Sides... (Choice of one)

Broccolini, Sun Dried Tomatoes, Garlic, Chili

Creamed Spinach

Tuscan Black Kale, Baby Spinach, Garlic

Dessert...

Strawberry Shortcake, Harry's Berries Strawberries, Micro Basil,

Crème Fraiche Gelato

\$88 per person