

## Late CUTs...

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

Bone Marrow Flan, Mushroom Marmalade, Parsley Salad  
Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli  
Butter Lettuce, Point Reyes Blue Cheese, Champagne-Herb Vinaigrette  
Roasted Young Beets, Burrata Cheese, Prosciutto Crisps, Aged Balsamic  
Seasonal Summer Corn Soup, Main Lobster, Lobster Butter, Basil

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

USDA Prime, New York Sirloin 170g, Hand Cut French Fries  
USDA Prime, Filet Mignon 170g, Hand Cut French Fries (+\$40)  
Wild Field Mushroom Pasta, Parmesan Cheese, Parsley  
Broiled Ora King Salmon, Wasabi Potato Purée, Ikura, Shiso Yuzu Kosho  
Pan Roasted Baby Chicken, Potato Purée, Wild Field Mushroom, Natural Jus

### **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 Crèmeux, Honeycomb Ice Cream  
Warm Butterscotch Apple and Quince Crumble, 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.