

## 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

### Rosé

Syrah / Grenache | Laroche—"Rosé La Chevalière" France 2017

### Red

Cabernet | Wolfgang Puck—"Master Lot Reserve" USA 2016

Malbec | Susana Balbo—"Signature", Mendoza 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, Point Reyes Blue Cheese, Champagne Herb Vinaigrette

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

Mushroom Soup, Trumpet Mushrooms, Roasted Chestnuts, Caramelized Onions

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

U.S.D.A Prime New York Sirloin, 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...

Warm Butterscotch Apple Crumble, Oats, "Tahitian Vanilla Ice Cream"

## **\$88 per person**