



WOLFGANG PUCK

**Amuse...**

Tuna Tartare "Sandwiches" Togarashi Crisps

**To Start... (Choice of One)**

Austrian Oxtail Bouillon, Chervil, Bone Marrow Dumpling  
Sauteéd Jumbo Lump Crab Cake, Basil Aioli, Tomato Relish, Micro Cress  
Maple Glazed Pork Belly, Rhubarb-Apple Compote, Chicharrón, Sesame-Orange Dressing  
Butter Lettuce, Avocado, Point Reyes Blue Cheese, Chitose Tomatoes, Champagne-Herb Vinaigrette  
Hokkaido Scallop "Carpaccio", Shaved Myoga, Wasabi-Kosho Ponzu

**Entrées... (Choice of One)**

**U.S.D.A. Prime, Illinois Corn Fed, Aged 21 Days**

New York Sirloin 170g Armagnac & Peppercorn  
Porterhouse 990g (For Two) (\$50 Supplement)

**100% Black Angus, Aged 21 Days, Nebraska**

Filet Mignon 170g Béarnaise

**American Wagyu, Snake River Farms Idaho**

Filet Mignon 170g (\$85 Supplement)  
New York Sirloin 230g (\$90 Supplement)  
Eye Of Rib Steak 280g (\$95 Supplement)

**Sendai, Miyagi Prefecture, Japan**

New York Sirloin 170g Yuzu Kosho Butter (\$160 Supplement)

**Roasted**

Double Thick Iberico Pork Chop, Apple-Apricot "Moustarda"  
Broiled Miso Ora King Salmon, Wasabi Potato Purée, Ikura, Shiso Yuzu Kosho

**Sides for Table**

Fried Pee Wee Potatoes, Crisp Shallots, Garlic Aioli  
Roasted Brussels Sprouts, Smoked Bacon, Cipollini

**Dessert ... (Choice of One)**

Coconut Hazelnut Blanc, Praline Fueilleline, Malibu Chantilly, Coconut Sorbet  
Honeycomb Espresso Cake, Sour Cream, Lemon Curb, Espresso

***\$150 per person***

All prices are subject to 10% service charge and 7% GST.