

Wine Flight

Sparkling

Prosecco | Nino Franco – Rustico, Brut, Valdobbiadene, Italy NV

White

Sauvignon Blanc | Domaine Jean-Paul Balland – Sancerre, Loire Valley, France 2019

Chardonnay | Wolfgang Puck – Master Lot Reserve, California 2017

Rosé

Syrah / Grenache | Laroche – Rosé La Chevalière, Pays d’ Oc, France 2019

Red

Merlot | Château Simard – Saint Émilion Grand Cru, Bordeaux, France 2012

Shiraz | Hentley Farm – Villain & Vixen, Barossa Valley, Australia 2019

Fortified (45ml)

Cockburns 10-year Tawny, Portugal

Emilio Lustau Pedro Ximenez, Portugal

\$33 per Person for a flight of 2 (90ml each)

\$48 per Person for a flight of 3 (90ml each)

*Prices are subject to 10% Service Charge and 7% GST.

Early CUTs...

First Course... (Choice of)

Prime Sirloin “Steak Tartare”, Herb Aioli, Mustard

Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli

Butter Lettuce, Point Reyes Blue Cheese, Champagne-Herb Vinaigrette

Seasonal Summer Corn Soup, Maine Lobster, Lobster Butter, Basil

Main Course... (Choice of)

USDA Prime New York Sirloin 170g, Hand Cut French Fries

American Wagyu, New York Sirloin 230g, Hand Cut French Fries (+\$135)

Nebraska Black Angus, Filet Mignon 170g, Hand Cut French Fries (+\$42)

Wild Field Mushroom Pasta, Parmesan Cheese, Parsley

Broiled Ora King Salmon, Wasabi Potato Purée, Ikura, Shiso Yuzu Kosho

Add to the Cuts...

Half 400g Maine Lobster \$38

Foie Gras \$45

Fried Organic Egg \$5

Sides... (Choice of)

Sautéed Broccolini, Pecorino, Sun Dried Tomatoes, Garlic, Chili

Creamed Spinach

Sautéed Tuscan Black Kale, Baby Spinach, Garlic

Desserts... (Choice of)

Warm Strawberry Rhubarb Crumble, Almonds, Lemon Verbena Ice Cream

Peanut Caramel Bar, Coffee Caramel, Guanaja Crèmeux, Banana Ice Cream

\$95 per Person