

## **Wines By The Flight**

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

### White...

Moscato d'Asti   Ca'd'Gal, Piedmont	Italy	2011
Viognier   E. Guigal, Côtes du Rhône	France	2011
Sauvignon Blanc   Dragonette, California	USA	2011
Chardonnay   Inception, Santa Barbara, California	USA	2010

### Red...

Pinot Noir   Holdredge, Russian River, California	USA	2010
Malbec   Sottano "Reserva", Mendoza	Argentina	2010
Tempranillo   Pesquera "Crianza", Ribera Del Duero	Spain	2009
Cabernet Sauvignon   Jericho Canyon, Napa Valley	USA	2007

**\$28 Per Person**

### Featured Beers...

<b>Magic Hat #9</b> 375ml...5.1% ABV	Vermont, USA	15
<b>Hofbräu "Original"</b> 330ml...5.1% ABV	Germany	15
<b>Hitachino Nest, Red Rice Ale</b> 330ml...7.0% ABV	Japan	20

## **Early CUTs... before 7:00 pm**

(Available until 7pm)

### First Course...

American Blue Crab & Shrimp "Louis," Spicy Tomato-Horseradish

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

Heirloom Apple Salad, Fennel, Red Endive, Medjool Dates, Shropshire Cheese

Austrian Oxtail Bouillon, Chervil, Bone Marrow Dumplings

### Main Course...

USDA Prime Sirloin "Steak Frites", Mixed Greens Salad, Crisp La Ratte Potatoes

Tagliatelle Pasta, Wild Field Mushroom, Parmesan Cheese

Halal Baby Chicken, Potato Puree, Field Mushrooms, Natural Jus

**\$65 Per Person**

### Desserts...

Selection of Ice Creams and Sorbets, Fresh Berries, Crisp Vanilla Wafer

Valrhona Chocolate Soufflé, Crème Fraiche Cream, White Chocolate Ice Cream  
(For Two)

"Banana Cream Pie", Crème Brûlée, Chocolate Pearls, Caramel Banana Ice Cream

**\$18 Supplement to Early CUTs menu**

*Prices do not include Service Charge and Prevailing GST*