

## 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

English Pea Soup, Maine Lobster, Egg Yolk Jam, Wasabi

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

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

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

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, Banana Ice Cream

Warm Butterscotch Apple Crumble, Butterscotch Sauce, 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.