**Wine Flight**
Choose two glasses to pair with the Early CUTs menu (90ml each)

**White**
- Grenache | Ferraton – "Laudun Blanc", Côtes-du-Rhône France 2017
- Chardonnay | Laroche – "Les Chanoines", Chablis France 2018

**Rosé**
- Syrah / Grenache | Laroche – “Rosé La Chevalière” France 2019

**Red**
- Cabernet Sauvignon | Wolfgang Puck – “Master Lot” USA 2018
- Shiraz | Hentley Farm – “Villain & Vixen”, Barossa Valley Australia 2019

$31 per Person

**Featured Beers...**
- Asahi Super Dry, Lager Japan 15
  330ml... 4.9% ABV
- Hofbräu “Original” Lager Germany 18
  330ml... 5.1% ABV

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

**Early CUTs...**

**First Course... (Choice of)**
- Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli
- Butter Lettuce, Point Reyes Blue Cheese, Champagne-Herb Vinaigrette
- Austrian Oxtail Bouillon, Chervil, Bone Marrow Dumpling

**Main Course... (Choice of)**
- USDA Prime, New York Sirloin 170g, Hand Cut French Fries
- USDA Prime, Filet Mignon 170g, Hand Cut French Fries (+$35)
- USDA Prime, Rib Eye 395g, Hand Cut French Fries (+$55)
- American Wagyu, New York Sirloin 230g, Hand Cut French Fries (+$135)
- Wild Field Mushroom Pasta, Parmesan Cheese, Parsley
- Halal Young Chicken, Potato Purée, Wild Field Mushrooms, Natural Jus

**Add to the Cuts...**
- Half 400g Maine Lobster $25
- 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 Butterscotch Apple Crumble, Oats, Tahitian Vanilla Ice Cream
- Praline Mascarpone Bar, Chocolate Chiffon, Passionfruit Guava Sorbet

$95 per Person