

# Happy New Year December 31<sup>st</sup> 2022

## **Amuse Bouche...**

Gougères

Black Truffle Potato "Mille-Feuille", Crème Fraîche, Kaluga Caviar

## **Salads and Starters...**

Oysters On The Half Shell, Green Apple Mignonette 1/2dz

Hokkaido Scallop "Sashimi," Shaved Myoga, Kinome, Wasabi-Kosho Ponzu

Butter Lettuce, Point Reyes Blue Cheese, Chitose Cherry Tomatoes, Champagne-Herb Vinaigrette

Austrian Oxtail Bouillon, Périgord Black Truffles, Bone Marrow Dumpling

Big Eye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy

Maryland Blue Crab Cake, Tomato Relish, Basil Aioli

Prime Sirloin "Steak Tartare", Herb Aioli, Mustard

## **The Cuts...**

U.S.D.A. Prime Filet Mignon 170g, Béarnaise Sauce

U.S.D.A. Prime New York Sirloin 280g, Armagnac & Green Peppercorn Sauce

U.S.D.A. Prime Ribeye 395g, House Made Steak Sauce

UK Highlands Ribeye 340g, Argentinean Chimichurri

Grilled French Turbot, Roasted Cauliflower, Toasted Almonds, Capers, Raisins, Sauce Meunière

Double Thick Iberico Pork Chop, Apple-Apricot "Moustarda"

Colorado Lamb Chops, Cucumber-Mint Raita

## **American Wagyu / Angus Beef From Snake River Farms, Idaho**

Whisky Aged 21 Days Bone In New York Sirloin 575gm (For Two) (\$90 Supplement)

Filet Mignon 170g, Yuzu Kosho Butter (\$50 Supplement)

## **Hokkaido "Snow", Tomakomai, Japan**

New York Sirloin 170g Yuzu Kosho Butter (\$100 Supplement)

## **Pan Roasted 1.5 Kg Maine Lobster, Black Truffle Sabayon (\$50 Supplement)**

Perigord Black Truffles (\$25 Supplement per 5g)

## **Sides For The Table...**

Soft Polenta, Parmigiano-Reggiano

Roasted Butternut Squash, Dates, Chestnut, Sage

Peewee Potatoes, "Patatas Bravas", Garlic Aioli

Roasted Baby Brussels Sprouts, Smoked Bacon, Cipollini Onions

## **The Sweet...**

Butterscotch Apple Crumble, Sliced Almonds, Oats, Tahitian Vanilla Ice Cream

Kaya "Baked Alaska", Coconut Cake, Pandan Ice Cream, Coconut Sorbet, Coffee Crumble

Praline Mascarpone Bar, Chocolate Chiffon, Mascarpone Mousse, Passionfruit Guava Sorbet

Valrhona Chocolate Soufflé, Crème Fraîche Cream, Raspberry Gelato (For Two)

**\$325 per Person, Limited Seating Available**

*(Inclusive 1 glass of Champagne)*

Wishing Everyone a Safe and Happy New Year from the CUT Team!