



RESTAURANT WEEK LUNCH

CHOICE OF 2 COURSES \$35

CHOICE OF 3 COURSES \$55

FOR THE TABLE

CUT Pretzel Bread | grain mustard butter

APPETIZERS CHOICE OF...

Butter Lettuce Salad

blue cheese | avocado | cherry tomatoes | champagne-herb vinaigrette

Endive 'Caesar' Salad

crouton crumb | white anchovies | creamy garlic vinaigrette

Crispy Rice Bluefin Tuna

chili aioli | scallions | pickled ginger | masago

Shrimp Cocktail (supplemental \$12)

tumeric sambal | fragrant herbs | lime

ENTREES CHOICE OF...

CUT Steak Salad

butter lettuce | chicories | herb vinaigrette | marinated tomatoes

CUT Burger

Vermont cheddar | shallot marmalade | house pickles

Hand Cut Steak Tartare

quail egg | toasted pinenuts | capers

American Wagyu Bavette & Frites (supplemental \$35)

8 oz | Mishima Reserve | Kuroge Washu Bloodline

DESSERTS CHOICE OF...

CUT Churros

dulce de leche | cinnamone sugar

Espresso Flan

whipped vanilla mascarpone | cocoa nib tuile

Freshly Baked Cookies

chocolate chip | double chocolate | white chocolate and pistachio

FEATURED BEVERAGE PAIRINGS

WINE: Pinot Noir | Decoy | Central Coast, CA \$60 btl

COCKTAIL: The Garden of Eden | Haku Vodka, Passion Fruit Tea, Lemon | \$15