



# RESTAURANT WEEK

## FEATURED BEVERAGE PAIRINGS

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

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

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## 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'

creamy garlic dressing | crouton crumb | white anchovies

### Fire Roasted Eggplant

green curry | coriander | virginia peanuts

### Crispy Rice Bluefin Tuna (supplemental \$8)

chili aioli | scallions | ginger

## ENTREES CHOICE OF...

### Maryland Blue Crab Fried Rice

smoked virginia country ham | celeriac | toasted garlic soy

### Grilled Half Amish Chicken

winter vegetables | red & green chimichurri | lemon

### Grilled Virginia Rockfish

cauliflower | Le Puy lentils | confit tomato

### Wagyu Bolognese

ricotta cavatelli | burrata | chili

### American Wagyu Bavette au Poivre Frites (supplemental \$15)

8 oz Mishima Reserve | Kuroge Washu Bloodline | armagnac sauce

## DESSERTS CHOICE OF...

### CUT Churros

dulce de leche | dark chocolate sauce

### Basque Style Cheesecake

honeycrisp apple | cranberry | brown sugar toffee

### Dark Chocolate Soufflé (supplemental \$8)

whipped mascarpone | dulce de leche ice cream | chocolate sauce

## 65 per person ++

entire table must participate | no substitutions | service charge of 20% will be applied

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A service charge of 20% will automatically be applied to all Restaurant Week checks. The entire table must participate in Restaurant Week, and no substitutions are allowed.

EXECUTIVE CHEF, ANDREW HO

EXECUTIVE PASTRY CHEF LIGIA BARROS