

# **Happy New Year**

## **January 1<sup>st</sup> 2018**

### **Salad Bar...**

Caeser Salad, Romaine Lettuce, Cherry Tomatoes, Anchovy, Garlic Croutons

Greek Salad, Cucumber, Red Onion, Cherry Tomato, Feta Cheese, Bell Peppers, Kalamata Olives, Oregano

Red Quinoa Salad, Dried Currents, Dried Apricots, Pine Nuts, Frisse, Baby Kale, Mint, Olive Oil

Seasonal Fresh Sliced Fruits

### **Cheese & Bread Bar...**

Selection of Artisanal Cheese

Bagels, Croissants

Citrus Cream Cheese, Dill Cream Cheese

Smoked Salmon, Red Onions, Tomato, Lemons, Capers

### **Raw Bar...**

Alaskan King Crab Legs

8/10 Tiger Prawns

Kumamoto Oysters

House Made Cocktail Sauce

### **Entrées...Choice of One**

American Wagyu Sirloin Steak & Eggs, Roasted Fingerling Potato, Watercress Salad

Pho Bo "Beef Soup" Rice Noodles, Prime Filet, Tendon, Fresh Herbs, Chili, Black Bean Bone on Pork Ibérico

Pork Schnitzel, Pork Sausage Country Gravy, Poach Eggs, Buttermilk Biscuits

Fried Chicken, Mochi Waffles, Compressed Watermelon, Honey

Chef Lee Pancakes, Crisp Bacon, Bourbon Maple Butter, Bliss Maple Syrup, Berry Compote, Whip Cream

Vegetable Frittata, Egg White, Baby Spinach, Mixed Cheese, Mushrooms, Bell Peppers

Maryland Blue Crab Cakes Benedict, Poached Eggs, Hollandaise

Beef Wellington, Prime Filet, Foie Gras, Mushroom Duxelle, Bordelaise, Jerusalem Artichokes & Carrots

Short Rib Pappardelle, Braised Short Rib, Tomato, Garlic, Parsley, Fiore Sardo

### **Dessert Trolley... Choice Of**

Selection of House Made Pastries

***\$65 per person, Limited Seating Available***

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

Joshua Brown, Executive Chef  
Brandon Galitz, Chef de Cuisine  
Jaycent Lau, Pastry Chef  
Paul Joseph, General Manager

Kelvin Teo, Executive Sous Chef  
William Mahadevan, Sous Chef  
Leon Sebastian, Sous Chef