

To Begin

- Breakfast Pastry Basket, Échiré Butter, Preserves \$15
- House Made Granola, Lemon Yoghurt Parfait, Orange Blossom Honey \$12
- Farmers Market Fruit Plate, Guava Yogurt ‘Lassi’, Micro Shiso \$15
- Balthazar Levain Bread ‘Avocado Toast’, Fleur de Sel, Basil Pesto Aioli \$12
- Warm Goats Cheese Doughnuts, Raspberry ‘Jam’, Rose Lychee Sorbet \$12
- Butter Lettuce Salad, Point Reyes Blue Cheese, Champagne-Herb Vinaigrette \$18
- House Made Tortelloni, Celeriac & Black Truffle, Mascarpone, Parmigiano Reggiano \$16
- Maryland Blue Crab “Louis” Cocktail, Spicy Tomato-Horseradish \$23
- Hand Cut Steak Tartare, Egg Yolk ‘Jam’, Crispy Beef Tendon \$20
- Big Eye Tuna Tartare, Wasabi, Togarashi Crisps, Tosa Soy \$26

From The Land & Sea

- Soft Style French Omelet, Gruyère, Chanterelle Mushrooms, Roasted Pearl Onions \$19
- Fried Egg Sandwich, Harissa Aioli, Vermont Cheddar, Smoked Applewood Bacon, Warm Brioche \$18
- Eggs Benedict, Smoked Country Ham, Jalapeño-White Cheddar Biscuit, Maple Hollandaise \$20
- Two Sparrowbush Farms Organic Eggs ‘Any Style’, Crispy Hashbrowns, Applewood Smoked Bacon \$18
- Smoked Salmon & Avocado, Two Poached Eggs, Dill Hollandaise, Toasted Brioche \$17
- Smoked Scottish Salmon, Toasted Bagel, Marinated Capers, Herb Cream Cheese \$22
- Steamed Atlantic Black Bass, Thai Basil-Broth, Young Ginger, Coriander, Cilantro, Brown Rice \$36
- Charred Romaine & Organic Chicken Breast, Spicy Garlic Dressing, Parmigiano Reggiano \$24
- Grilled USDA PRIME Cheeseburger, Vermont Cheddar, Jalepeno-Shallot Marmalade, French Fries \$20
- Pan Roasted USDA PRIME Filet ‘Au Poivre’, Green Peppercorn Emulsion \$48

The Sweets

- Baked Alaska, Dulce de Leche Ice Cream, Young Coconut Sorbet, Sorrel \$12
- Bosc Pear Crumble, Buttered Pecans, Armagnac-Date Ice Cream, Steel Cut Oats, Fleur de Sel \$12
- Boca Negra, Chicory Crumble, Nocino Ice Cream \$12

The CUT Bloody Mary Trolley \$17

‘Classic’, The Bloody Maria or Bloody Carrot