



WOLFGANG PUCK

Amuse...

Tuna Tartare "Sandwiches" Togarashi Crisps

To Start... (Choice of One)

Austrian Oxtail Bouillon, Chervil, Bone Marrow Dumpling
Sautéed Jumbo Lump Crab Cake, Basil Aioli, Tomato Relish, Micro Cress
Maple Glazed Pork Belly, Apricot Compote, Chicharrón, Sesame-Orange Dressing
Butter Lettuce, Avocado, Point Reyes Blue Cheese, Chitose Tomatoes, Champagne-Herb Vinaigrette
Hamachi & Hokkaido Scallop "Ceviche", Marinated Ikura, Citrus, Ginger, Wasabi
Oyster Gratin, Miso, Ikura, Yuzu Kosho, Chives 4pcs

Entrées... (Choice of One)

U.S.D.A. Prime, Illinois Corn Fed, Aged 21 Days

New York Sirloin 170g Armagnac & Peppercorn
Porterhouse 990g (For Two) (\$120 Supplement)

100% Black Angus, Aged 21 Days, Nebraska

Filet Mignon 170g Béarnaise

American Wagyu, Snake River Farms Idaho

Filet Mignon 170g (\$125 Supplement)
New York Sirloin 230g (\$140 Supplement)
Eye Of Rib Steak 280g (\$135 Supplement)

Stone Axe Full Blood Wagyu, NSW, Australia

New York Sirloin 230g (\$140 Supplement)

Japanese Tokachi F1 Wagyu

Rib Eye Steak 280g Yuzu Kosho Butter (\$140 Supplement)

Roasted

Double Thick Iberico Pork Chop, Apple-Apricot "Moustarda"
Broiled Miso Ora King Salmon, Wasabi Potato Purée, Ikura, Shiso Yuzu Kosho

Sides for Table

Fried Pee Wee Potatoes, Crisp Shallots, Garlic Aioli
Roasted Brussels Sprouts, Smoked Bacon, Cipollini

Dessert ... (Choice of One)

New York Cheesecake, Chitose Strawberry, Graham Cracker, Strawberry Gelato
Peanut Caramel Bar, Bailey's, Coffee Caramel, Guanaja Cremeux, Honeycomb Ice Cream

\$145 per person