

CUT

BY WOLFGANG PUCK

CUT BEVERLY HILLS PRIVATE DINING MENU SELECTIONS & PRICING

\$115 FOR 3-COURSE MENU WITH SIDES

FOR THE TABLE

Amuse to Start...

Caramelized Onion Focaccia | knotted pretzels |
parmesan crisps | roasted pepper dip

FIRST COURSE SELECTION

CHOICE OF ONE ITEM

Add additional choice for \$25 per person

SALADS

Butter Lettuce Salad

Point Reyes blue cheese | avocado | champagne
dressing

CUT "Wedge" Salad

smoked bacon | egg jam | buttermilk blue cheese
dressing

Little Gem Caesar Salad

tomato crostini | anchovies | parmesan cheese

Black Truffle Endive Salad

Yukon potato crumble | truffle cheese | truffle dressing
(add \$5 per person)

Imported Burrata Cheese

Prosciutto di Parma | sauce romesco
(1 week min. lead time)

Beet Salad "Tartare"

sunchoke custard | crispy shiitake mushroom
whipped feta cheese
(add \$5 per person)

RAW BEEF & FISH

Chilled New Caledonia Prawns and Oysters on the Half Shell

cocktail sauce (add \$20 per person)

Hand CUT Prime Steak Tartare

capers | egg jam | toasted baguette
(add \$9 per person)

Tuna Tartare

jalapeno-soy | shiso | crispy rice
(add \$6 per person)

Traditional Caviar Service

California Reserve Sturgeon | accompaniments
(add \$175 per person)

Prime Beef Carpaccio

aged balsamic | market greens | parmesan
(add \$4 per person)

Ora King Salmon Crudo

Tuscan evoo | capers | minced red onion
(add \$5 per person)

PASTA, SOUP & MORE

Roasted Butternut Squash Soup

roasted onions | Meyer lemon (V)

Fresh Pasta Tajarin

cherry tomatoes | roasted garlic | rosemary
(15 person or less)

Carnaroli Risotto

farmers market produce (V, Vegan, GF)

Bellweather Farms Ricotta Gnocchi

parmigiano reggiano (add \$2 per person)

Bone Marrow Flan

mushroom marmalade | red wine (add \$6 per person)

Add Black Truffle To Any Dish!

(\$65 per person)

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MAIN COURSE SELECTIONS

CHOICE OF TWO ITEMS

Add additional choice for \$25 per person

Wood Fired Prime New York Strip 10 oz.

Heritage Pork Chop

Creek Stone Filet Mignon

(add \$5 per person)

California Lamb Chops

lamb jus (add \$20 per person)

Wagyu Eye of the Ribeye

(add \$85 per person)

Stone Axe Wagyu Filet Mignon

(add \$40 per person)

Japanese A5 Miyazaki New York Strip

(add \$135 per person-4oz)

Dry Aged Rib Eye

(add \$30 per person)

Prime Bone-In Rib Eye

(add \$30 per person)

Loup de Mer a la Plancha

California citrus sauce

Roasted Jidori Chicken

chicken jus | garlic butter

Pan-Roasted 2# Maine Lobster

truffle sauce

(add \$MP per person, subject to market price change)

Ora King Salmon

Argentinean chimichurri

Carnaroli Risotto

wild mushrooms | aged balsamic (V, Vegan)

SIDE DISH SELECTIONS

CHOICE OF TWO ITEMS FOR THE TABLE

Add additional choice for \$8 per person

Wagyu Beef Fat French Fries

house seasoning (Can be made Vegan/GF)

Yukon Gold Potato Puree

French butter (V)

Creamed Spinach

fried egg | garlic confit (V)

Sautéed Organic Spinach

(Vegan)

Cavatappi Pasta "Mac & Cheese"

Fiscalini white cheddar | bread crumbs (V)

Roasted Field Mushrooms

shishito peppers | mirin-yuzu glaze

Black Truffle French Fries

truffle ranch (add \$9 per person)

Tempura Onion Rings

truffle ranch

(add \$3 per person)

Brussel Sprouts

pine nuts | market grapes (V)

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DESSERT DISH SELECTION

CHOICE OF ONE ITEM

Add additional choice for \$12 per person

Banana Cream Pie

Tahitian vanilla custard | puff pastry | banana sorbet

Sticky Toffee Pudding

Tahitian vanilla Ice cream | candied pecans | salted caramel sauce

Basque Style Cheesecake

Seasonal Fruit (add \$3 per person)

“Carrot Cake” Baked Alaska

caramelized walnut ice cream | rum-soaked pineapple
(15 people or less)

FOR THE TABLE

Chef’s Selection of Assorted Petis Fours

(add \$11 per person)

Valrhona Chocolate Chip Cookies

(add \$4 per person)

SPECIALTY CAKES

\$18 per person | 5 day notice

White Chocolate Buttermilk Cake

seasonal berries

Old Fashion Chocolate Cake

dark chocolate fudgy frosting

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CUT BEVERLY HILLS PRIVATE DINING HORS D'OEUVRES BEFORE YOUR EVENT

PASSED FOR 30 MINUTES, OR MAY BE SERVED AT THE TABLE

ALL ITEMS ARE PRICED PER PIECE

Wagyu Beef Sliders \$8

caramelized onions | truffle cheese sauce

Prime Beef Tartare \$9

garlic crostini | capers

Spicy Tuna Tartare \$9

charred onion | crispy rice

Chicken Stuffed Chicken Wing \$7

chimichurri | harissa Spice

Beet Root Tartare \$6 (V)

house sourdough | whipped feta

Bavarian Pretzels \$4

Vermont butter | fleur de sal

Chilled New Caledonia Prawn \$12

Chilled Oysters On A Half Shell \$6

Arancini Rice Ball \$5 (V)

smoked cheddar cheese

Australian Lamb Chop \$24 per chop

Maine Lobster Roll \$16 (price may change due to market)

Wagyu Beef Skewers \$14

Japanese BBQ sauce

Ora King Salmon Crudo \$9

Tuscan evoo | green chili

Yukon Potato Knish \$6 (V)

French mustard

Smoked Salmon Mousse \$7

house brioche | dill

Charcuterie Platter of Fine Italian Meats and Cheeses \$350

Crudit  Platter of Santa Monica Vegetables \$225 (V)
