

# UNDERCUT



**\$600**

**\$900 WITH BEVERAGE PAIRING**

*Welcome cocktail*  
**"PIGS BLOOD-Y MARY"**

*First course*

**SLOW-ROASTED DRY-AGED BONE MARROW**

Twice-baked rye & ale bread  
Parsley & lemon salad, shallot jam

*Amarillo beer; Brouwerij de Molen*

*Second Course*

**CORNMEAL-FRIED MILK-FED VEAL SWEETBREADS**

Warm brown butter & bourbon vinaigrette, wilted pea greens, Old Bay spice

*Domaine Laporte Pouilly-Fumé Les Duchesses 2012*

*Main Course*

**40-DAY DRY-AGED AUSTRALIAN GRAIN FED SKIRT STEAK**

Slow-cooked over natural hardwood charcoal

Baby organic spinach, smoked potato puree, chimichurri

*Torbreck The Struie 2011 - Barossa Valley, South Australia*

*Dessert*

**PIGS EAR DOUGHNUTS**

Cherry glaze, bacon ice cream

*Dow's 20 Year Old Tawny Port - Douro, Portugal*

**COFFEE & TEA**