

EMBER

LARGE PARTY MENU



EMBER

Ember Steak-Napa's premier steakhouse—provides an intimate backdrop for any event. With our rental space and menu options, plus additional accoutrements and side offerings, you can curate a personalized event with a menu of seasonal flavors and specialty dishes.

Each menu option features a first and second course chosen for the table, main course options for guests to choose from and a selected dessert. Please note that along with rental space pricing, we also have F&B minimums that depend on the day and space reserved.

PRICING

EMBER PATIO BUYOUT

20–35 GUESTS

SUN–THURS

\$2,500 Rental Fee
\$5,000 F&B Minimum

FRI–SAT

\$5,000 Rental Fee
\$5,000 F&B Minimum

FULL RESTAURANT BUYOUT

20–50 GUESTS

SUN–THURS

\$5,000 Rental Fee
\$7,500 F&B Minimum

FRI–SAT

\$7,500 Rental Fee
\$7,500 F&B Minimum

FOOD & WINE CENTER

MAXIMUM OF 40 PEOPLE

MON–THURS

\$2,500 Rental Fee
\$2,500 F&B Minimum

FRI–SUN

\$4,000 Rental Fee
\$4,500 F&B Minimum



PACKAGE ONE

\$165

FIRST COURSE

Parker House Rolls, Aged Cheddar Butter
and Spring Onions.

*PLANNER CHOICE OF ONE
SERVED FAMILY STYLE*

BEEF TARTARE

Sunny Side Ranch Egg,
Dijon Dressing, Za'atar Lavash

CHILLED OYSTERS

Cucumber Sunomono,
Aged Vinegar Mignonette

COLOSSAL SHRIMP

Clarified Cocktail, Garden Blossoms

MAIN COURSE

Wilted Spinach with Onion Soubise,
and Pommes Purée with Winter Truffles.

GUEST CHOICE OF ONE

HALF ROASTED CHICKEN

Herb Jus

ROASTED SALMON

Miso Mustard

12 OZ PRIME NEW YORK STRIP

16 OZ PRIME RIBEYE

Served with Au Poivre and Late Harvest Béarnaise.

SECOND COURSE

PLANNER CHOICE OF ONE

CHILLED ICEBERG SALAD

Lardons, Confit Tomato,
Local Bleu Cheese, Garden Herbs

CAESAR SALAD

Baby Romaine Hearts,
Parmesan Anchovy Emulsion

DESSERT

PLANNER CHOICE OF ONE

PETITE CHEESECAKE

Verjus Roasted Strawberries

CHOCOLATE LAVA CAKE

Armagnac Cherries

PASSION FRUIT SORBET

Dragon Fruit Gelée, Matcha

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
All prices are subject to a 7.75% tax and 25% service charge of which 20% is allocated to service personnel and 5% to admin fee.
Corkage fee is \$35 per 750ml and limited to three (3) bottles.



PACKAGE TWO

\$195

FIRST COURSE

Parker House Rolls, Aged Cheddar Butter
and Spring Onions.

*PLANNER CHOICE OF ONE
SERVED FAMILY STYLE*

BEEF TARTARE

Sunny Side Ranch Egg,
Dijon Dressing, Za'atar Lavash

CHILLED OYSTERS

Cucumber Sunomono,
Aged Vinegar Mignonette

COLOSSAL SHRIMP

Clarified Cocktail, Garden Blossoms

SASHIMI TRIO

Ahi, Ocean Trout, Hamachi

MAIN COURSE

Wilted Spinach with Onion Soubise,
and Pommes Purée with Winter Truffles.

GUEST CHOICE OF ONE

HALF ROASTED CHICKEN

3-Day Brine, Herb Jus

ROASTED SALMON

Miso Mustard

12 OZ PRIME NEW YORK STRIP

16 OZ PRIME RIBEYE

14 OZ IBERIAN BONE-IN PORK CHOP

Served with Au Poivre and Late Harvest Béarnaise.

SECOND COURSE

PLANNER CHOICE OF ONE

CHILLED ICEBERG SALAD

Lardons, Confit Tomato,
Local Bleu Cheese, Garden Herbs

CAESAR SALAD

Baby Romaine Hearts,
Parmesan Anchovy Emulsion

DESSERT

PLANNER CHOICE OF ONE

PETITE CHEESECAKE

Verjus Roasted Strawberries

CHOCOLATE LAVA CAKE

Armagnac Cherries

PASSION FRUIT SORBET

Dragon Fruit Gelée, Matcha

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PACKAGE THREE

\$210

FIRST COURSE

Wilted Spinach with Onion Soubise,
and Pommes Purée with Winter Truffles.

*PLANNER CHOICE OF TWO
SERVED FAMILY STYLE*

BEEF TARTARE

Sunny Side Ranch Egg,
Dijon Dressing, Za'atar Lavash

CHILLED OYSTERS

Cucumber Sunomono,
Aged Vinegar Mignonette

COLOSSAL SHRIMP

Clarified Cocktail, Garden Blossoms

SASHIMI TRIO

Ahi, Ocean Trout, Hamachi

LOADED MAC AND CHEESE

Lardons, Chives

MAIN COURSE

Wilted Spinach with Onion Soubise,
Pommes Purée with Winter Truffles,
and Confit Maitake Mushrooms
with Aged Tea Jam and Gremolata.

GUEST CHOICE OF ONE

HALF ROASTED CHICKEN

3-Day Brine, Herb Jus

ROASTED SALMON

Miso Mustard

12 OZ DRY AGED PRIME NEW YORK STRIP

16 OZ DRY AGED PRIME RIBEYE

14 OZ IBERIAN BONE-IN PORK CHOP

Served with Au Poivre and Late Harvest Béarnaise.

SECOND COURSE

PLANNER CHOICE OF ONE

CHILLED ICEBERG SALAD

Lardons, Confit Tomato,
Local Bleu Cheese, Garden Herbs

CAESAR SALAD

Baby Romaine Hearts,
Parmesan Anchovy Emulsion

DESSERT

PLANNER CHOICE OF ONE

PETITE CHEESECAKE

Verjus Roasted Strawberries

CHOCOLATE LAVA CAKE

Armagnac Cherries

PASSION FRUIT SORBET

Dragon Fruit Gelée, Matcha

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ADD-ONS

STEAK ACCOUTREMENT

- OSCAR** +26
King Crab, Asparagus, Béarnaise
- PEPPERCORN** +22
Caramelized Shallot, Bone Marrow, Au Poivre
- BLEU CHEESE** +14
Porto Jam, Local Bleu Cheese

UPGRADE FROM OUR LIBRARY

- 32 OZ PRIME PORTERHOUSE** +70
- 12 OZ 14-DAY DRY AGED PRIME NEW YORK STRIP** +15
- 16 OZ 14-DAY DRY AGED PRIME RIBEYE** +25
- 10 OZ ANGUS FILET** +15

ADDITIONAL SIDES

- TRUFFLE FRIES** +4
Garlic Aioli
- JUMBO ASPARAGUS** +4
Late Harvest Béarnaise
- CONFIT MAITAKE MUSHROOMS** +5
Aged Tea Jam, Gremolata
- LOADED MAC AND CHEESE** +8
Lardons, Chives

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IGNITE & UNWIND WITH US

RESERVATIONS AND INFO

Restaurant.Reservation@MeritageResort.com

EmberSteak.com 707 251 1950

LOCATION

850 Bordeaux Way
Napa, CA 94558

