

# EMBER

## — S T E A K —

### WILD GAME SERIES: CLAWS, PINCERS & SPINES

Ember welcomes you to an intimate dining experience as we debut our four-part Wild Game Series. Guided by Chef Nicole's Wyoming roots, each course captures the rugged spirit of the wild and the time-honored tradition of open-flame cooking, reimagined with refined technique and artistry.

#### **SANTA BARBARA SEA URCHIN NIGIRI** **22**

Brokaw avocado, roasted jalapeño, black sesame aioli

*Recommended Wine Pairing: Domaine Carneros Blanc de Blancs*

#### **GRILLED PRAWNS** **28**

Carolina Gold grits, pickled sweet peppers and okra,  
smoked ham hock reduction

*Recommended Wine Pairing: Anthem Sauvignon Blanc*

#### **BOX CRAB BAKE IN THE SHELL** **64**

sweet corn custard, roasted Yukon pearl potatoes,  
tarragon, cornbread crust

*Recommended Wine Pairing: Jarvis Chardonnay*

#### **DESSERT**

#### **BLUEBERRY CRÊPES** **16**

lemon curd, red fire ant brittle

*Recommended Wine Pairing: Perrier-Jouët Grand Brut*

Parties of 6 or more are subject to an automatic 20% gratuity.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.