

EMBER

STEAK

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.