

# EMBER

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## STEAK

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### WILD GAME SERIES: CLAWS, PINCERS & SPINES PRIX-FIXE

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**

Brokaw avocado, roasted jalapeño, black sesame aioli

*Wine Pairing: Domaine Carneros Blanc de Blancs*

#### **GRILLED PRAWNS**

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

*Wine Pairing: Anthem Sauvignon Blanc*

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

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

*Wine Pairing: Jarvis Chardonnay*

#### **DESSERT**

##### **BLUEBERRY CRÊPES**

lemon curd, red fire ant brittle

*Wine Pairing: Perrier-Jouët Grand Brut*

**125 PER PERSON, WINE PAIRING +70**

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.