



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.