

EMBER

STEAK

WILD GAME SERIES: FEATHERS

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.

TRIO OF FOWL LIVER PÂTÉ 22

duck, chicken, and turkey livers soaked in buttermilk, sautéed with caramelized shallots and cognac, blended into a velvety mousse, served with warm crusty baguette and rhubarb jam

Recommended Wine Pairing: Duckhorn Chardonnay 2022

ROASTED SQUAB & ARUGULA 26

fried artichoke hearts, pickled red onion, white soy honey vinaigrette

Recommended Wine Pairing: Albert Bichot Vosne-Romanée Pinot Noir 2020

14-DAY DRY-AGED LIBERTY FARM 54

DUCK BREAST

baby red potato, breakfast radish, spring peas, port duck reduction

Recommended Wine Pairing: Trinitas Estate Meritage Red 2016

DESSERT

ANGEL FOOD CAKE 16

sweet cream, local strawberries

Recommended Wine Pairing: Schramsberg Blanc de Noir

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.