

# 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 DUCK BREAST** **54**

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.