

# EMBER

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## STEAK

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### WILD GAME SERIES: FEATHERS

### 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.

#### TRIO OF FOWL LIVER PÂTÉ

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

*Wine Pairing: Duckhorn Chardonnay 2022*

#### ROASTED SQUAB & ARUGULA

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

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

#### 14-DAY DRY-AGED LIBERTY FARM DUCK BREAST

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

*Wine Pairing: Trinitas Estate Meritage Red 2016*

#### DESSERT

##### ANGEL FOOD CAKE

sweet cream, local strawberries

*Wine Pairing: Schramsberg Blanc de Noir*

**110 PER PERSON, WINE PAIRING +68**

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.