

EMBER

— STEAK —

WILD GAME SERIES: FINS

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.

DRY AGED TUNA TORO TOAST **16**

Avocado Yuzu Purée, Trout Roe, Brioche

Recommended Wine Pairing: Trinitas Cellars, Sauvignon Blanc, Napa Valley, 2022

HAMACHI CRUDO **20**

Pickled Cucumber, Fresno & Daikon Relish,
House-Fermented Banana Pepper Vinaigrette,
Dill Oil, Sesame Tuille

Recommended Wine Pairing: Ferrari-Carano, Pinot Grigio, Sonoma County, 2023

“FROM GILL TO TAIL” WHOLE HALIBUT **64**

Poached Halibut Cheek, Seared Loin, Brûléed Leek,
Halibut Fumé finished with Osetra Caviar & Chives,
Leek Charcoal

Recommended Wine Pairing: Chalk Hill, Chardonnay, Russian River Valley, 2023

SWEET ENDING

CITRUS UPSIDE-DOWN CHIA CAKE **16**

Meyer Lemon Cream, Blood Orange Syrup

Recommended Wine Pairing: Dulce, Late Harvest, Napa Valley, 2019

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.