



## WILD GAME SERIES: FINS

### 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.

#### **DRY AGED TUNA TORO TOAST**

Avocado Yuzu Purée, Trout Roe, Brioche

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

#### **HAMACHI CRUDO**

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

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

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

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

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

---

### SWEET ENDING

#### **CITRUS UPSIDE-DOWN CHIA CAKE**

Meyer Lemon Cream, Blood Orange Syrup

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

**115 PER PERSON, WINE PAIRING +35**

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.