

# EMBER

## NEW YEAR'S EVE PRIX-FIXE

### AMUSE

**UNI TOAST** brioche, truffle ponzu

*Wine Pairing: Louis Roederer Brut Rosé 2015*

### FIRST

**SURF & TURF NIGIRI** a5 striploin & spicy lobster (2 pieces)

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### SECOND choice of:

**WEST COAST OYSTER QUARTET** meyer lemon and fermented banana pepper kosho

**½ OZ. OSETRA CAVIAR** set with traditional accompaniments

**AHI TUNA TARTARE**, avocado, trout roe, sriracha aioli, sesame crackers

*Wine Pairing: Perrier-Jouët Grand Brut*

### ENTRÉE choice of:

**14-DAY DRY AGED DUCK BREAST** roasted brussels sprouts, mustard spaetzle and duck jus

*Wine Pairing: Paul Lato Pinot Noir*

**PORCHETTA & PRAWN RAMEN** soy poached duck egg, fermented daikon

*Wine Pairing: Banshee Chardonnay 2021*

**21-DAY DRY AGED AUSTRALIAN WAGYU RIBEYE**  
12 oz, robiola potato gratin, foraged local mushrooms, brandy peppercorn demi-glace

*Wine Pairing: Anthem Cabernet Sauvignon Mt. Veeder 2019*

*Opus One 2019 available as a prestige upgrade*

### DESSERT choice of:

**DARK CHOCOLATE SOUFFLÉ** raspberry crème anglaise

**BAKED ALASKA**

**250 PER PERSON, WINE PAIRING +85**

20% gratuity will be applied to all parties of six or more.

We are obligated to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.