



ember & rye

Wagyu & Whiskey *Dinner Menu*

WELCOME COCKTAIL

FIRST COURSE (SNACKS)

Squash Blossom Lettuce Wraps
Mishima Ranch American Wagyu Beef
Wood Ear Mushrooms, Cilantro
Thai Basil Nuoc Mam Chimichurri

"A5-Layer" Croquette
Japanese A5 Wagyu, Jalapeño, Cheddar, Cilantro
Lime Crema, Blue Corn Crust

WHISTLEPIG 6 YEAR RYE

SECOND COURSE (SALAD)

Smoked Snake River Farms Gold American Zabuton
Chicories, Green Papaya, Toasted Rice Powder, Tamarind
Thai Chili

WHISTLEPIG 10 YEAR RYE

THIRD COURSE (ENTREE)

Tajima Australian Wagyu New York Strip
Broccoli Variation, Mustard Greens
Ginger-Wagyu Fat Bordelaise

WHISTLEPIG 12 YEAR, OLD WORLD RYE

FOURTH COURSE (DESSERT)

Ice Cream Cookie Sandwich
Brown Butter Wagyu Tallow Ice Cream
Strawberry, Whiskey Reduction

DESSERT COCKTAIL