



ember & rye

Champions of the Table *Dinner Menu*

FIRST COURSE

Kona Kampachi Tartare

Coconut, J.R. Organics Strawberries, Sorrel
Rose Geranium

GARDEN SOIREE

KAFFIR LIME INFUSED BELVEDERE VODKA
CHINOLA PASSIONFRUIT, VANILLA, LIME
*CLARIFIED WITH COCONUT MILK

SECOND COURSE

Artichoke Gyoza

Brie, Kohlrabi

2022 5 WELLS CHARDONNAY

THIRD COURSE

Dry Aged Duck

Hojicha Shoyu, Wasabi, Onion

2021 BECKSTOFFER BOURN

CABERNET SAUVIGNON

FOURTH COURSE

Snake River Farms Gold American Wagyu Denver

Tokyo Turnip, Green Garlic, Huitlacoche
Black Winter Truffle

2015 KERR CELLARS RESERVE

DESSERT

72% Araguani Dark Chocolate Single Origin

Decadence Cake

Smoked Peanut Crumble, Strawberry & Rhubarb Jam
Vanilla Cremeux, Chocolate & Red Wine Sauce