



ember & rye

Champions of the Table

Dinner Menu

WELCOME COCKTAIL

GARDEN SOIREE

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

FIRST COURSE

Kona Kampachi Tartare

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

2025 KERR SAUVIGNON BLANC

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