

WICKED
BUTCHER

FIRST COURSE

- CREAMY CAULIFLOWER SOUP** fried cauliflower, chili oil, chive oil
Louis Jadot Mâcon-Villages, Burgundy, France
- FRIED CALAMARI** crisp fried, remoulade, marinara, grilled lemon
Granbazan Albarino, Rias Baixas, Spain
- WHITE TRUFFLE CAESAR** white truffle oil, croutons, parmigiano reggiano
Fess Parker Riesling, Santa Barbara County, California
- BRAISED TENDERLOIN HUMMUS** chili oil, onion ash, green onions, pita
LaMarca Malbec, Mendoza, Argentina
- TUNA CRUDO** ahi tuna, leche de tigre, avocado cream, dill, arugula, chili oil
Gruber-Röschitz Gruner Veltliner, Weinviertel, Austria

SIGNATURE SELECTIONS

- A5 TATAKI** smashed a5, yuzu ponzu, toasted white sesame, green onion, maldon salt +10
Bieler Rosé, Provence, France

SECOND COURSE

- GINGER MISO CHILEAN SEA BASS** basmati rice, cashew, curry nage
Napa Cellars Chardonnay, Napa, California
- BERKSHIRE PORK CHOP** five onion mélange, apple compote
Sardon Tempranillo, Castillo y Leon, Spain
- SEARED SALMON** herbed fregola, romesco, sauteed spinach
Outlier Pinot Noir, Lake County, California
- FILET MIGNON** 6oz, cacio e pepe ravioli
Caymus “Walking Fool” Red Blend, Suisan Valley, California
- RIBEYE** 12oz, asparagus, marbled potatoes
“Chockablock” Red Blend, Napa Valley, California

SIGNATURE SELECTIONS

- SURF & TURF** 6oz filet mignon, 4oz butter poached lobster tail, pommes purée, demi glace +35
Sanglier Cabernet Franc, Sierra Foothills, California
- HOKKAIDO A5 WAGYU** 4oz +80
Details Cabernet, Sonoma Valley, California

THIRD COURSE

- BANANA PUDDING** banane du Brésil custard, vanilla waffer, toasted coconut
BV Muscat, Napa Valley, California
- CHOCOLATE TART** decadent dark chocolate, hazelnut crust, peanut butter mousse
Taylor Fladgate 10yr Tawny, Douro, Portugal
- MANGO LAVENDER CRÈME BRÛLÉE** fresh lavender, fig and golden raisins, diced mango
Ch Andoyse du Hayot Sauternes, Haut-Barsac, France

FEATURED COCKTAIL

- SMOKING BARREL** rye whiskey, Peychaud’s, angostura, peach bitters, orange peel, smoked mesquite +19

59 PER PERSON | 50 WINE PAIRING

* Tax and gratuity not included