



## PRIME & POURS

### COURSE ONE

#### Beef Fat Popcorn

Warm Popcorn Tossed in Rendered Beef Fat and Savory Seasoning

Pairing: By. Ott Rosé, Côtes de Provence 2022

### COURSE TWO

#### A5 Wagyu Beef Tartare

Soy-Cured Egg Yolk, Chives, Nori Dust, Crisp Rice Cake

Pairing: Junmai Daiginjo Sake

### COURSE THREE

#### Beef Carpaccio

Blackberry Vinaigrette, Fennel Pollen, Micro Arugula, Gluten-Free Crisp

Pairing: Shatter Grenache, Maury, France 2021

### COURSE FOUR

#### Short Rib Ravioli

Black Vinegar, Pear, Shaved Asiago, EVOO

Pairing: Duckhorn Merlot, Napa Valley, California 2022

### COURSE FIVE

#### Dry-Aged Beef & Langostino

Bone Marrow Glaze, Confetti Vegetables

Pairing: Justin Isosceles Bordeaux Blend, Paso Robles, California 2021

### COURSE SIX

#### Dark Chocolate Crèmeux

Thai Basil, Lime Zest, Toasted Rice Crumble

Pairing: Ramos Pinto Quinta da Ervamoira 10-Year Tawny Port