

WICKED
BUTCHER

FIRST COURSE

LOBSTER BISQUE pernod, lobster, puff pastry
Jadot Macon-Villages, Burgundy, France

WICKED WEDGE blue cheese, tomatoes, bacon, candied pecans
Avisi Prosecco, Trevino, Veneto, Italy

HAMACHI CRUDO Thai chili, orange ponzu
Kaiser Gruner Veltliner, Weinland, Austria

STEAK TARTARE beef tenderloin, horseradish crème, black tobiko, cones
Bieler Rose, Provence, France

SECOND COURSE

GINGER MISO CHILEAN SEA BASS basmati rice, cashew, curry nage
Napa Cellars Chardonnay, Napa Valley, California

HERB ROASTED CHICKEN pommes purée, mustard sauce, demi glacé
Outlier Pinot Noir, Lake County, California

BERKSHIRE PORK CHOP five onion mélange, apple compote
Sardon Tempranillo, Castillo y Leon, Spain

FILET MIGNON 6oz, pommes purée, Brussels sprouts
Elizabeth Rose "Chockablock" Red Blend, Napa Valley, California

SURF & TURF 6oz center cut filet mignon, 4oz butter poached lobster tail, pommes purée, demi glacé +35
Elizabeth Rose "Chockablock" Red Blend, Napa Valley, California

THIRD COURSE

OLIVE OIL CAKE strawberry compote, citrus mascarpone
Beaulieu Vineyards Muscat, Napa Valley, California

CHOCOLATE TART decadent dark chocolate, hazelnut crush, peanut butter mousse
Taylor Fladgate 10yr Tawny Port, Douro, Portugal

MANGO LAVANDER CRÈME BRÛLÉE fresh Lavender, fig and golden raisins, diced mango
Chateau Andoyse du Hayot, Sauternes, Haut-Barsac, France

FEATURED COCKTAIL

SMOKING BARRELL rye whiskey, Peychaud's, angostura, peach bitters, orange peel, smoked mesquite +16

59 PER PERSON | 50 WINE PAIRING

* Tax and gratuity not included