

All of our beef is **100% grass-fed Wagyu** from First Light Farms of New Zealand.

We believe it is the best beef, period. Its outstanding marbling and deep flavor reflect the rich pasture on which it was raised.

It also contains significantly more Omega 3's than typical beef, is nutrient and antioxidant dense, certified humane, non-gmo and sustainably raised.

It's how beef should be.

## WAGYU DINNER

78 / PERSON

A 5-COURSE DINNER THAT ROTATES NIGHTLY

DETAILS WILL BE PROVIDED BY YOUR SERVER  
AND CAN BE VIEWED HERE



STARTERS	<p>Beef Broth made from simmering Wagyu bones for 24 hours - 6</p> <p>Hand-cut Tartare Piemonte style - parmigiano and lemon - 18</p> <p>Hand-cut Tartare with a Japanese accent - 18</p> <p>Tenderloin Carpaccio with parmigiano, arugula, and lemon - 18</p> <p>"47" Salad (baby gems with a savory vinaigrette and parmigiano) - 12</p> <p>Baby Iceberg lettuce with "Japanese" Caesar dressing (contains cheese) - 12</p> <p>Braised Beef Croquetas served over celeriac puree - 22</p> <p>Fazzoletti (fresh pasta from UOVO) with braised beef ragu and parmigiano - 22</p>
MAINS	<p>New York Strip cooked over the wood fire - 68</p> <p>Ribeye cooked over the wood fire - 68</p> <p>8-hour Braised Beef Cheek over celeriac puree - 48</p> <p>Lobster Tails cooked over the wood fire with yuzu-kosho garlic butter - 58</p>
SIDES	<p>Broccolini with garlic and red pepper flakes cooked over the wood fire - 12</p> <p>"Baby cauliflower" (Caulilini) with garlic, red pepper flakes and fonduta - 12</p> <p>Maitake Mushrooms with butter and thyme cooked over the wood fire - 12</p> <p>Beef Tallow French Fries with parsley - 12</p>
DESSERTS	<p>Chocolate Cake (flourless) with sea salt - 11</p> <p>Arturo's Panna Cotta with macerated strawberries - 11</p>

**An 18% Fee will be added to your bill.**

*This is not a tip or gratuity and it is not for service rendered by our people. We are a no-tipping establishment. The Fee is revenue that is not segmented or designated in any way and it is taxed per state law.*

**WE ACCEPT CREDIT CARDS ONLY**

Eating raw or undercooked foods may increase the risk of food-borne illness.

Please let us know about any food allergies. While we take allergies seriously and have allergy procedures in place, different forms of allergens are present in our kitchen and cross-contamination is always possible.

**CABERNET + BORDEAUX**

			<i>b.</i>	<i>g.</i>
<b>DAOU</b>	Paso Robles, California	2019	68	17
<b>MATU RESERVE</b>	Atlas Peak, Napa Valley	2017	100	24
<b>IMMORTAL SLOPE</b>	Sonoma County, California	2015	145	
<b>SHAFER ONE POINT FIVE</b>	Stags Leap District, Napa Valley	2017	180	
<b>THE MASCOT</b>	Napa Valley, California	2015	195	
<b>CAYMUS SPECIAL SELECTION</b>	Napa Valley, California	2016	295	
<b>CHÂTEAU CANON</b>	Saint-Emilion, Bordeaux	2018	285	
<b>CHÂTEAU LYNCH BAGES</b>	Pauillac, Bordeaux	2009	420	
<b>COLGIN CELLARS IX ESTATE</b>	Howell Mountain, Napa Valley	2014	675	
<b>TUSK ESTATE</b>	Napa Valley, California	2013	800	
<b>PROMONTORY</b>	Napa Valley, California	2009	850	

**PINOT NOIR + BURGUNDY**

<b>BENTON LANE</b>	Willamette Valley, Oregon	2015	64	16
<b>FLOWERS</b>	Sonoma Coast, California	2018	85	21
<b>DOMAINE SERENE EVENSTAD RESERVE</b>	Willamette Valley, Oregon	2017	150	
<b>CAMILLE GIROUD 1ER CRU "LA COMME"</b>	Santenay, Côte de Beaune	2015	160	
<b>CAMILLE GIROUD CLOS DE VOUGEOT GRAND CRU</b>	Vougeot, Côte de Nuits	2006	340	

**ITALIAN REDS + MALBEC**

<b>BANFI CHIANTI CLASSICO</b>	Chianti, Tuscany	2015	68	17
<b>CATENA MALBEC LA CONSULTA</b>	Mendoza, Argentina	2017	68	17
<b>ALBERICO TENUTE FIORANO ROSSO LAZIO IGT (CABERNET)</b>	Lazio, Italy	2015	160	
<b>PRUNOTTO BAROLO BUSSIA</b>	Barolo, Piedmont	2015	165	
<b>ANTINORI TIGNANELLO TOSCANA IGT</b>	Tuscany, Italy	2017	195	
<b>QUINTARELLI ROSSO DEL BEPI</b>	Valpolicella Classico, Veneto	2008	295	
<b>QUINTARELLI AMARONE</b>	Valpolicella Classico, Veneto	2006	625	
<b>QUINTARELLI AMARONE RISERVA</b>	Valpolicella Classico, Veneto	2003	950	

**CHARDONNAY**

<b>JORDAN CHARDONNAY</b>	Russian River Valley, Sonoma County	2017	75	18
<b>ANTICA CHARDONNAY BLOCK A26</b>	Atlas Peak, Napa Valley	2017	110	
<b>CHÂTEAU-FUISSE LES BRULES</b>	Pouilly-Fuissé, Burgundy	2017	125	

**SAUVIGNON BLANC**

<b>COROFIN MELTWATER</b>	Marlborough, New Zealand	2019	70	17
<b>LAPORTE SANCERRE LE ROCHOY</b>	Sancerre, Loire Valley	2019	85	
<b>ST. MICHAEL-EPPAN SANCT VALENTIN</b>	Trentino Alto-Adige, Italy	2016	100	
<b>CHÂTEAU CARBONNIEUX BLANC</b>	Pessac Leognan, Bordeaux	2016	125	

**OTHER WHITES**

<b>DOM OTT BY OTT</b>	Côtes de Provence	2019	64	16
<b>MARC BREDIF VOUVRAY</b>	Vouvray, Loire Valley	2018	70	
<b>ANTINORI CERVARO DELLA SALLA (WHITE BLEND)</b>	Umbria, Italy	2019	130	

**SPARKING WINES**

<b>SCHRAMSBERG</b>	North Coast, California	NV	80	17
<b>POL ROGER</b>	Champagne, France	NV	110	
<b>SCHRAMSBERG J SCHRAM CHAMPAGNE BLEND</b>	North Coast, California	2011	200	
<b>DOM PERIGNON</b>	Champagne, France	2009	350	