

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

Beef Broth made from simmering Wagyu bones for 24 hours - 6
Hand-cut Tartare Piemonte style - parmigiano and lemon - 18
Hand-cut Tartare with a Japanese accent - 18
Tenderloin Carpaccio with parmigiano, arugula, and lemon - 18
"47" Salad (baby gems with a savory vinaigrette and parmigiano) - 14
Baby Iceberg lettuce with "Japanese" Caesar dressing (contains cheese) - 14
Braised Beef Croquetas served over celeriac puree - 22
Fazzoletti (fresh pasta from UOVO) with braised beef ragu and parmigiano - 22

MAINS

New York Strip cooked over the wood fire - 68
Ribeye cooked over the wood fire - 68
8-hour Braised Beef Cheek over celeriac puree - 48
Lobster Tails cooked over the wood fire with yuzu-kosho garlic butter - 58

SIDES

Broccolini with garlic and red pepper flakes cooked over the wood fire - 12
"Baby cauliflower" (Caulilini) with garlic, red pepper flakes and fonduta - 12
Maitake Mushrooms with butter and thyme cooked over the wood fire - 12
Beef Tallow French Fries with parsley - 12

DESSERTS

Chocolate Cake (flourless) with sea salt - 12
Arturo's Panna Cotta with macerated strawberries - 12

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>
DAOU	Paso Robles, California	2020	68	17
MATU RESERVE	Atlas Peak, Napa Valley	2017	100	24
IMMORTAL SLOPE	Sonoma County, California	2015	145	
SHAFFER ONE POINT FIVE	Stags Leap District, Napa Valley	2018	180	
THE MASCOT	Napa Valley, California	2015	195	
CAYMUS SPECIAL SELECTION	Napa Valley, California	2017	295	
CHÂTEAU CANON	Saint-Emilion, Bordeaux	2018	285	
CHÂTEAU LYNCH BAGES	Pauillac, Bordeaux	2009	420	
COLGIN CELLARS IX ESTATE	Howell Mountain, Napa Valley	2014	675	
TUSK ESTATE	Napa Valley, California	2016	800	
PROMONTORY	Napa Valley, California	2008	850	

PINOT NOIR + BURGUNDY

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

ITALIAN REDS + MALBEC

BANFI CHIANTI CLASSICO	Chianti, Tuscany	2017	68	17
CATENA MALBEC LA CONSULTA	Mendoza, Argentina	2019	68	17
ALBERICO TENUTE FIORANO ROSSO LAZIO IGT (CABERNET)	Lazio, Italy	2015	160	
PRUNOTTO BAROLO BUSSIA	Barolo, Piedmont	2016	165	
ANTINORI TIGNANELLO TOSCANA IGT	Tuscany, Italy	2018	195	
QUINTARELLI ROSSO DEL BEPI	Valpolicella Classico, Veneto	2008	295	
QUINTARELLI AMARONE	Valpolicella Classico, Veneto	2006	625	
QUINTARELLI AMARONE RISERVA	Valpolicella Classico, Veneto	2003	950	

CHARDONNAY

JORDAN CHARDONNAY	Russian River Valley, Sonoma County	2018	75	18
ANTICA CHARDONNAY BLOCK A26	Atlas Peak, Napa Valley	2019	110	
CHÂTEAU-FUISSE LES BRULES	Pouilly-Fuissé, Burgundy	2017	125	

SAUVIGNON BLANC

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

OTHER WHITES

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

SPARKING WINES

SCHRAMSBERG BLANC DE BLANCS	North Coast, California	NV	80	17
POL ROGER	Champagne, France	NV	110	
SCHRAMSBERG J SCHRAM CHAMPAGNE BLEND	North Coast, California	2011	200	
DOM PERIGNON	Champagne, France	2009	350	