



EMBER & VINE
ESTD - 2024

MENU

(Choice of one per course)

1ST COURSE

Beef Carpaccio

Sliced beef, arugula, citrus, pickles, balsamic.

Caprese Salad

Buffalo mozzarella, heirloom tomatoes, fresh basil.

2ND COURSE

Osso Buco Ravioli

House-made ravioli, slow-braised osso buco, jus.

Wild Mushroom Risotto

Arborio rice, wild mushrooms, Parmigiano Reggiano, truffle.

3RD COURSE

Center-Cut Steak

Grilled steak, red wine reduction, mashed potatoes, seasonal vegetables.

Grilled Branzino

Grilled fillet, light marinade, citrus sauce.

4TH COURSE

Tiramisu

Coffee and rum-soaked ladyfingers, mascarpone, cocoa.

Berry Panna Cotta

Vanilla panna cotta, berry compote.