

# Meet Our Meat

## Filet Mignon Center Cut

American Wagyu Filet Mignon | Snake River Farms, ID

A5 Japanese Wagyu Filet | Kagoshima Prefecture, Japan

Kobe Tenderloin | Hyogo Prefecture, Japan

## House Cured & Smoked Lamb Bacon

28-Day Dry-Aged Ribeye | Grand Island, NE

American Wagyu Ribeye | Snake River Farms, ID

55-Day Dry-Aged Prime Ribeye | Grand Island, NE

55-Day Dry-Aged Wagyu Ribeye | Snake River Farms, ID

28-Day Dry-Aged A5 Japanese Wagyu Ribeye | Kagoshima Prefecture, Japan

Intermezzo | Meyer Lemon Sorbetto

Kobe Ribeye | Hyogo Prefecture, Japan

## *Family Style Sides:*

B&B Potato Hash Browns | Classic Creamed Spinach | Grilled Asparagus

Vegetables Sautéed in Kobe Fat

## *Dessert:*

Chef's Selection Served Family Style

## *Wine Pairings:*

Telmont 'Réserve Brut', Épernay

Telmont 'Blanc de Blancs' Brut, Épernay

Telmont 'Blanc de Noirs' Brut, Épernay

## *After Dinner Drink:*

Louis XIII White Glove Service