

Alberta Wagyu Menu

Wagyu Consommé

Beef Cheek Tortellini, Pickled Asparagus,
Morel Mushrooms, House Made Mustard

Riesling Spätlese, "Berncasteler Doctor" Dr. H. Thanisch,
Mosel, Germany, 2019

Beef Tataki

House Made Ponzu, Sourdough Breadcrumbs,
Sesame, Green Onion, Shiso Leaf

Chénas, "Les Blémonts" Domaine Saint-Cyr,
Beaujolais, France, 2018

Wagyu Tenderloin

Caramelized Onion Purée, Seared King Oyster Mushrooms,
Truffle Potato Pave, Balsamic Wagyu Jus

Barolo, "Bussia" Giacomo Fenocchio,
Piedmont, Italy, 2013

Bourbon Brownie Tart

Michter's Bourbon, Candied Maple Wagyu Bacon

Maury, Mas Amiel,
Roussillon, France, 2019

Menu \$240

Wine Pairing \$85