

THE

AMERICAN WINE & AMERICAN WAGYU

EXPERIENCE

Treat your guest to the ultimate steak & wine pairing featuring World-Class American Wines and the original American Wagyu from our partners at Snake River Farms.

Your guests will enjoy a 5-course tasting menu, leading up to three different cuts and preparations of American Wagyu paired with five amazing California wines, rarely served by the glass.

TASTING MENU

AMUSE BOUCHE

A special taste from the Chef!

FIRST COURSE

Jumbo Shrimp & East Coast Oysters

SALAD COURSE

Baby Iceberg Salad

WAGYU TASTING

with a selection of classic sides

WAGYU

FILET MIGNON

Black Grade American Wagyu, roasted shallot, asparagus, marrow butter - offering an exquisite mouthful.

SWINGING

TOMAHAWK RIBEYE

Black Grade American Wagyu, charred and sliced tableside. A head-turning experience.

WAGYU

NY STRIP

Gold Grade American Wagyu, Coffee & Cocoa rub, roasted corn puree and chimichurri sauce - smoked for the perfect finishing touch.

WINE PAIRINGS

This tasting offers an unparalleled opportunity to taste five premium Napa Valley wines - hard-to-find by the glass.

Your guests will be guided through the wines that are meant to be tasted together and in order, so their varied characteristics may be compared to one another, and contrasted against the rich Wagyu cuts.

FAUST

Napa Valley
Cabernet Sauvignon

CAYMUS

Napa Valley
Cabernet Sauvignon

PAHLMAYER JASON

Napa Valley
Cabernet Sauvignon

CHAPPELLET

Signature
Cabernet Sauvignon

NICKEL & NICKEL STATE RANCH

Napa Valley
Cabernet Sauvignon

DESSERT

Taste the S&W Classics

Freshly Brewed Coffee, Decaffeinated Coffee, & Herbal Teas are included

\$325 PER PERSON

*Pricing is subject to 7% state tax,
18% service charge and 5% administrative fee
Menu subject to change*