



## **THE WHOLE COW: NOSE TO TAIL DINNER**

**\$195PP** Excluding tax and gratuity

**NOVEMBER 20TH 2019**

When looking at the evolution of our classic American steakhouse, we consider our sourcing as the first and absolute cornerstone of quality. By partnering with Double R Ranch and Snake River Farms, we guarantee a sustainable source of top quality USDA Prime and Wagyu beef. As our guests become more educated in farming techniques and where their food comes from, these partnerships play a more important role than ever before. By spending time at Double R Ranch and working with their team, I'm reminded of the quality and commitment to both the animal and the process. My annual "pilgrimage" to the ranch fills me with a renewed sense of duty, respect and passion to strive for the best.

The idea of a "Whole Cow" dinner has been a challenge that I and my team taken on with a great deal of excitement. Now in its second year, the event has allowed us to venture beyond classic steakhouse fare and indulge guests in a completely unique beef dining experience, one that celebrates all parts of the cow. While this menu is quite "out of the box" for a steakhouse, the concept of nose-to-tail cooking has developed into one of the greatest new trends in dining.

When people ask why we would do this in a steakhouse, my answer is simple - "Who better to showcase the flavors that the whole cow has to offer, than the classically trained chefs at America's Steakhouse?"

The mission of this menu is to push our guests' boundaries just a little, expose them to something they may not have ever tried, and to embrace the many cuts of beef that are available to enjoy. Each of these cuts are unique, requiring that we adapt to the cooking methods best suited for them. Preparations for this event start weeks in advance as we butcher, dry age, cure and brine some of these cuts to develop their flavors, using a variety of cooking methods from braising, broiling, confiting and even a pâté.

The result of this culinary journey is a one-of-a-kind beef experience at Smith & Wollensky.

I trust you will enjoy!

**VP OF CULINARY DEVELOPMENT  
NATIONAL EXECUTIVE CHEF**

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1

**LIVER, BRISKET  
& SHOULDER**

BEEF, JUNIPER AND  
PISTACHIO TERRINE,  
POMEGRANATE RELISH

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2

**SHORT RIB**

FLASH SEARED  
DRY CURED SHORT RIB,  
PICKLED BEAN SALAD

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3

**OXTAIL, MARROW  
& TENDON**

PHO VIETNAMESE BROTH,  
BRAISED OXTAIL  
& BONE MARROW

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4

**CHEEKS**

CANNELLONI  
STROGANOFF STYLE,  
CRISPY MAITAKE  
MUSHROOMS

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5

**TENDERLOIN**

SMOKED CARPACCIO,  
ARUGULA, SHAVED  
PARMESAN, PICKLED  
CIPOLLINI ONIONS,  
FRESH HORSE RADISH

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6

**TERES MAJOR**

WELLINGTON STYLE,  
PUFF PASTRY,  
MUSHROOM DUXELLE,  
MADEIRA SAUCE

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7

**SIRLOIN**

DRY-AGED, SPINACH &  
BLEU CHEESE FONDUE,  
RED WINE DEMI GLACE,  
THUMBELINA CARROTS

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8

**SHANK**

CASSOULET, TOULOUSE  
SAUSAGE, WHITE BEANS,  
MIREPOIX

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9

**RIB**

RIB CAP, HOUSE STEAK  
SAUCE, KING OYSTER  
MUSHROOMS, TWICE  
BAKED YUKONS

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10

**MILK**

BAY BLEU, POINT REYES  
CREAMERY, CRUSTY BREAD,  
CRANBERRY MOSTARDA

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\*Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# DRINKS

**STEORRA  
SPARKLING BRUT**

RUSSIAN RIVER VALLEY  
COURSES 1 & 2

**SAMUEL ADAMS  
BOSTON LAGER**

BOSTON  
COURSES 3 & 4

**HAHN ESTATE  
ARROYO SECO PINOT NOIR**

SANTA LUCIA HIGHLANDS  
COURSES 5, 6 & 7

**PURE PASO BY J. LOHR  
CABERNET SAUVIGNON & PETITE SIRAH**

PASO ROBLES  
COURSES 8, 9 & 10

