



SDRW MENU – 80 PER PERSON

Parker House Roll | Spiced Pumpkin Signature Butter

FIRST COURSE

TASTE OF THE SEA FOR THE TABLE

PLATEAU FRUITS DE MER

Raw Tuna

Butter Poached Jumbo Prawn

Yuzu Oyster

Aguachile Scallop

SECOND COURSE CHOICE OF ONE

SNAKE RIVER FARMS

ST. AGUR CRUSTED WAGYU FLANK

Potato Tasting | Bacon Wrapped Potato Gratin | 50/50 Mashed Potatoes | Twice Baked White Cheddar Cheese Potato

CHARBROILED CHIPOTLE WAGYU FLATIRON

Mille-Feuille Sweet Potato | Whipped Avocado Cilantro Sauce | Cotija Cheese

MEDITERRANEAN CRUSTED WAGYU SHORT RIB

Saffron Turmeric Yogurt | Masala | Mustard Oil | Puffed Rice | Herb Salad

GRILLED TUSCAN WAGYU SKIRT STEAK

Mushroom Ragu Lasagna | Smoked Béchamel | Oregano Broken Pesto

FOR AN ADDITIONAL CHARGE

Wagyu Filet Mignon

Truffle Caramelized Onions | 50/50 Mashed Potatoes | Delicata Squash

\$40 additional

Wagyu Beef Wellington

Duck Liver Mousse | Mushroom Duxelle | Port Wine | 50/50 Mashed | Roasted Butternut Squash

\$50 additional

THIRD COURSE CHOICE OF ONE

HUNNY'S DESSERT

PASSIONFRUIT & TREE RIPENED MANGO

Passionfruit Curd | Shortbread Crust | 24kt Gold Leaf | Blueberry Meringue | Mango

THE BLACK & SALTY MARGARITA

Yuzu Curd | Key Lime Mousse | Malden Salt | Black Sesame | Tequila

ALMOND PEAR PITHIVIER

Frangelico | Poached Pear | Almond Cream, Puff Pastry | Cinnamon Sugar

CHERRIES AND CHOCOLATE

Red Velvet Filled Cherry Truffles | Chocolate Pearls | Brownie | Bing Cherry Mousse

MONKEY BUSINESS

Tri Chocolate Cookie | Whoopi Pie Filling | Valrhona Chocolate Cream Sauce

No Substitutions | No Split Plates | Corkage Fee \$25 per 750ml | Tax and Gratuity NOT Included In Price.

Thank you for being here! We hope you are as excited as we are