

# WICKED BUTCHER

PURVEYORS OF FINE CUTS

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## AMUSE

### DUXELLES TOAST

garlic-rubbed brioche, duxelles quenelle, pickled mustard seed, red onion

2019 The Vice, Cabernet Sauvignon, The Bootleggers, 2.0 Mt. Veeder

## FIRST COURSE

### STEAK TARTARE

green onion, quail egg, mustard seed caviar

2018 The Vice, Cabernet Sauvignon, Carly & Kenny, Atlas Peak

## SECOND COURSE

### AHI TUNA

white bean puree, herbed fregula, macerated grape, balsamic reduction

2019 The Vice, Cabernet Sauvignon, The Sceptors 2.0, Diamond Mountain District

## THIRD COURSE

### BEEF WELLINGTON

spinach, mushroom duxelle, pastry, demi-glacé

2021 The Vice, Cabernet Sauvignon, The Bat Cave, Spring Mountain District

## FOURTH COURSE

### A5 WAGYU

celery root puree, olive-caper relish, cabernet demi-glacé

2021 The Vice, Cabernet Sauvignon, Coyote Loser, Howell Mountain

## DESSERT

### CHOCOLATE BOMBE

dark chocolate mousse, vanilla cremaux, almond sponge cake

2021 The Vice, Cabernet Sauvignon, The Five Peaks of Napa Valley

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