



**Grilling at the Gage**  
**Chef John Brand from Hotel Emma**

**Saturday August 27 @ 6:30 pm**

**Hotel Emma Cocktails by Kendra**  
**La Babia Margarita and the Three Emmas**

**Passed Appetizers**

**Venison and Juniper Gougere with Pickled Blueberry**  
**Cauliflower and Mushroom Tartine with Cashew Aioli and Burnt Miso Honey**

**First course**

**Sunchoke Tostones and Dandelion Salad**  
**Labneh, Castelvetrano Olives, Cucumber and Sumac**

**Second Course**

**Sablefish with Lemon and Dill Vichyssoise**

**Main Course**

**Wagyu Excelente Ribeye Steak**  
**Sonoran Wheat Berry, Pine Nut and Hoja Santa Salsa Verde**

**Dessert**

**German Bee Sting Cake**  
**Huckleberries, White Chocolate Honeycomb and Crème Fraiche**

**Menu subject to change based on product availability**  
**\$130 per person + 20% special event gratuity & sales tax**