

**A WAGYU & WU-TANG DINNER FT. DJ AL V
PLAYING WU-TANG & AFFILIATES**



"Method Man" Carpaccio

Thinly Sliced Rare Wagyu, Truffle Dijon Aioli, Marinated Mushrooms, Crispy Shallot, Olive Oil, Chives

Cocktail Pairing: M.E.T.H.O.D Martini
Bulldog Gin, Dry Vermouth, Splash Of Lemon Juice, Shiso Leaf

"Protect Ya Dumplings"

Wagyu Beef Dumplings, Gochujang Aioli, Ponzu Dipping Sauce, Sesame

Cocktail Pairing: Clan In Da Front
Skyy Vodka, Lychee Liqueur, Cranberry Juice, Club Soda

"Shimmy Shimmy Ya" Striploin

**6oz California Cut Snake River Farms Wagyu Striploin, Dauphinoise Potatoes,
Honey-glazed Baby Carrots, Truffle Butter**

SUPPLEMENTAL STEAK UPGRADES:

14oz Snake Rivers Ribeye \$94 | 7oz Miyazaki Prefecture A5 Japanese Striploin \$151 | 7oz Kobe Beef A5 Japanese Striploin \$250

Cocktail Pairing: Incarcerated Scarfaces
Forty Creek Whiskey, Sweet Vermouth, A Dash Of Angostura Bitters, Orange Peel Garnish

"C.R.E.A.M" Cheesecake

Chocolate Cheesecake, Topped with a Layer Of Dark Chocolate Ganache and Crumbled Graham Crackers.

Cocktail Pairing: Enter The 36 Chambers
Appletons Signature Rum, Pineapple Juice, Coconut Cream, Lime Juice, Grenadine

We are able to accommodate most dietary restrictions, including gluten and lactose intolerance, please inquire with your server
not all ingredients listed in menu description * one cheque per table - 20% gratuity added to all bills



**SAT, JUNE 15TH | 6 TO 9PM | \$98 PLUS GRAT & GST
4 COURSES | 4 WU-TANG INSPIRED COCKTAILS**