



## PROFESSIONAL TASTING

\$95 per person, two person minimum  
+ \$45 Wine Pairing optional +

### FIRST COURSE

#### TRUFFLED STEAK TARTARE\*

caper, egg, Dijon, wild mushrooms, toasted brioche

#### BURRATA & HEIRLOOM TOMATO

saba vinaigrette, basil, crostini

### SECOND COURSE

#### EMMITT ROLL\*

tuna, king salmon, Hamachi, avocado, serrano, eel sauce

#### TROTTOLE PASTA

truffle butter, fresh truffles, parmesan, brown butter

### MAIN COURSE (choose 1 per guest)

#### PAN SEARED SALMON\*

butternut squash fried rice, ginger scallion sauce

#### FILET MIGNON \* 6oz

WR Farm Hastings, Nebraska

#### ½ ROASTED MARY'S CHICKEN

pee wee potatoes, spinach, garlic chicken jus

### TOUCHDOWN

#### EMMITT'S BUTTER CAKE

Vanilla bean ice cream, Charles Woodson Bourbon salted  
caramel sauce



**EMMITT'S HALL OF FAME TASTING**

\$135 per person, 2 person minimum  
+ \$65 *Wine Paring optional* +

**FIRST COURSE**

**CREOLE SHRIMP**

cajun spices, confit shallots, crostini

**TUNA TARTARE\***

soy, sesame, ginger, chili, crispy furikake chips

**SECOND COURSE**

**HAMACHI CARPACCIO\***

crispy garlic, jalapeno, cilantro, scallion, ponzu, sesame oil

**SPINACH & KALE SALAD**

gala apples, cranberries, goat cheese, pecans, pepitas

**MAIN COURSE (choose 1 per guest)**

**MISO GLASED SEA BASS\***

ginger, spinach, scallion

**CENTERCUT RIBEYE\* 16oz**

44 Farms Cameron, Texas

**BONE-IN PORK CHOP**

butternut puree, apple fennel slaw, pomegranate agradolce

**"EMMITT'S" ENGRAVED TOMAHAWK 44oz**

PERFECT FOR 2 TO SHARE

+ \$25 *per person Supplemental Charge* +

**TOUCHDOWN**

**DESSERT TRIO**

Emmitt's Butter Cake, Creme Brulee, Chef's Choice

