

Cartwright's Chef Collaboration Dinner

# **A Taste of Wagyu**

*- Featuring David Duarte of The Social -*

## Wagyu and Eggs

Seared steak, Rhiba Farms cured duck yolk, freeze dried whites, black truffle, Mtn. Sky pea tendrils

## Sashimi and Iburri

Smoked juniper tentsuyu, wasabini, cured salmon roe, Mtn. Sky radish

## Bolognese

Sonoran Wheat and cattail pollen pappardelle, Crow's Dairy Gotija tuille, Arizona foraged mushrooms

## A Tasting of Kobe and Takamori

A sampling of rare and hard to source cuts from Kobe and Takamori, served with artisan salts, wasabi and fermented chili ponzu

## S'mores

Wagyu Shortening Brownie, toasted house marshmallow, graham cracker crumble, wolf berry nitrogen dots