

# *A Tasting of Clark's Steakhouse*

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## PASSED HORS D'OEUVRES

STEAK TARTARE  
BEET CURED GRAVLAX  
C&S CAVIAR CUP

*Nicolas Feuillatte, Champagne, Brut, Chouilly, France*

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## FIRST COURSE

PROSCIUTTO & MELON

Rocket Arugula, Extra Virgin Olive Oil, Balsamic

*Schrader, Double Diamond, Sauvignon Blanc, Napa Valley 2022*

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## SECOND COURSE

CRISPY VEAL SWEETBREADS

Celeriac Purée, Fines Herbes, Crispy Potato

*Moone-Tsai, Chardonnay, Bald Mountain Vineyard, Napa Valley 2021*

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## THIRD COURSE

BLACKENED REDFISH

Colossal Crab Beurre Blanc, Local Georgia Mushrooms

*La Jota, Merlot, Howell Mountain, Napa Valley 2021*

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## FOURTH COURSE

TRIO OF BLACK GOLD FROM MEATS BY LINZ

Espresso Rubbed Elk • Prime New York Strip

Dry Aged Kansas City Strip

Onion Rings • Creamed Peas • Roasted Root Vegetables

*Fortunate Son, The Dreamer, Cabernet Sauvignon, Napa Valley 2021*

*Mt. Brave, Cabernet Sauvignon, Mt. Veeder, Napa Valley 2019*

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## FIFTH COURSE

BAKED BRIE

Bourbon Maple & Toasted Walnuts

*Schrader, Double Diamond, Cabernet Sauvignon, Napa Valley 2022*