



## EMBER FACT SHEET

- Ember is a destination dining experience at the new We-Ko-Pa Casino Resort that is run by critically acclaimed Chef De Cuisine Richard E. Pelz. It features the highest quality USDA Prime and Angus Wagyu beef, game and seafood from around the world.
- Each protein is carefully prepared over a custom wood burning grill featuring Mesquite wood found from local trees in the area.
- The energetic dining space overlooks the all-scratch kitchen with views of the culinary team, and seasonal outdoor dining by the fireplace is also available.
- A separate piano lounge with live entertainment five nights a week adds to the dynamic vibe.
- Appetizers include Soy Mirin Glazed Pork Belly, Saltspring Island Mussels and Wagyu Meatballs
  - *Signature appetizer: **Ujih Hot Stone*** - an Asian-inspired delicacy featuring Wagyu Beef or Pacific Ahi Tuna prepared on a 900-degree hot stone in front of guests and served with Truffle Ponzu and Radish Salad.
- The Seafood Tower features an impressive display of oysters, jumbo shrimp, stone crab, grilled Spanish octopus and tuna poke.
- Entrees include Braised Buffalo Short Rib, Herb Crusted Chilean Sea Bass, and Veal Milano.
  - *Signature dish: **Snake River Farms Wagyu Striploin*** - served with brandied lobster risotto, grilled asparagus and Ujih steak sauce.
- *Signature dessert: **Ember Flaming Liquid Chocolate Truffle*** - citrus-infused cognac-toasted brioche pudding with vanilla bean marshmallow prepared tableside. As the chocolate melts, it oozes over the brioche bread pudding.
- The menu is complemented by a specialty cocktail menu, whiskey library and extensive wine and spirit list accompanied by exceptional service from the Sommelier and Service Team. Guests can also choose from a list of 30 Dessert Wines and 15 Ports and Madeiras. All mixers and garnishes are made in-house.
  - *Signature cocktail: **Sacred Smoke*** – a bourbon cocktail prepared tableside.
- Ember recently received the “Best of Award of Excellence” from *Wine Spectator* for 2021.
- Their wine program covers seventeen countries, focusing on each country’s top wine-producing regions and most highly acclaimed vineyards. Ember has 517 wines by the bottle and 26 wines by the glass, ranging from a strong California presence to Barbaresco, Rioja, New Zealand, Argentina and Germany.
- Ember has a special page in the wine list titled “The Century Club” containing 32 critically acclaimed wines spanning more than two decades that have scored a perfect 100 points.
- The restaurant is open Tuesday-Thursday (5-10 p.m.) and Friday-Saturday (5-11 p.m.) It is closed on Sunday and Monday.