



SÉRÉNITÉ
RESTAURANT AND CULINARY INSTITUTE

Flight of Wagyu

May 1st-31st

Three 2oz. servings of American, Australian, & Japanese Wagyu
& a shaved serving of Bellota
\$120

Japanese Rib-Eye A-5 Wagyu

A5 Wagyu ribeye steak is top-scoring, imported Japanese beef with the highest possible ranking. Densely marbled, richly flavorful, with a tender, velvety texture, A5 Wagyu beef is truly a treat for the taste buds

American Sakura Farms Tenderloin Wagyu

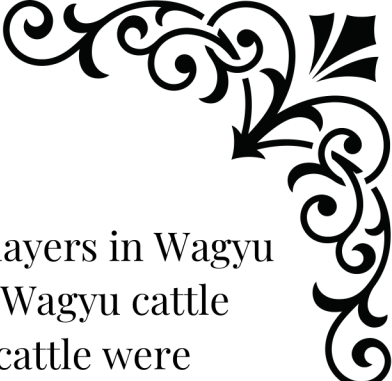
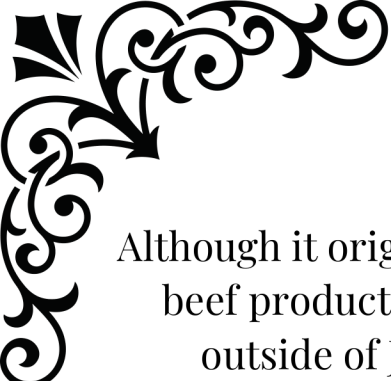
One of the most popular cuts of steak, the tenderloin filet, or commonly known as a filet mignon, is extremely tender with buttery flavor.

Australian 2GR Boneless Strip Steak Wagyu Marble Score 9+

This is the best of the best of Australian Wagyu. Every single bite is brimming with flavor. The meat practically melts in your mouth.

Paleta Ibérico de Bellota

The Iberico cuts, though, with their deep, rich, nutty, aromatic flavor that resonates in the mouth, make me forget the hams that came before. The glistening wine-red bellota slices are edged with fat the color of old ivory; the fat – more prominent in the paleta – seems to melt on the tongue. This ham is from free-range pigs that roam oak forests (called dehesas) along the border between Spain and Portugal and eat only acorns during this last period.



Although it originates from Japan, Australia is one of the key players in Wagyu beef production globally and hosts the largest population of Wagyu cattle outside of Japan. In 1997, the first five full-blood Japanese cattle were introduced to Australia and today Australian Wagyu beef is sold globally, with nearly 80-90% of produce being exported and only 10-20% sold domestically. Australian Wagyu surpasses American or Black Angus due to the quality and the amount of marbling that comes from years of careful breeding and the utmost care of premium cattle. Australia hosts the largest population of Wagyu outside of Japan.

Sakura Wagyu Farms is producing some of the most incredible American Wagyu that we've ever had the pleasure of grilling.

A relative newcomer to the American Wagyu scene, the folks at Sakura brought together experienced individuals in genetics, cow-calf production, nutrition and feeding with the goal of producing superior marbling in their cattle. Hailing from the heartland of Ohio, Sakura's cattle are fed an all-vegetarian diet and allowed to grow slowly, for more than 400 days, without the use of growth stimulants or antibiotics.

As part of this process, Sakura partners with family ranchers who must follow their strict protocols on weaning, feed, and nutrition content of the diet. Simply put, they don't take any shortcuts ensuring that their cattle are raised humanely, and in the healthiest way possible. The results speak for themselves - we hope that you enjoy.

Indulge in one of the most exquisite meats in the world with a cut of premium A5 Japanese Wagyu beef. Authentic Japanese Wagyu is world-renowned for its buttery texture, subtle umami flavor and unequaled tenderness, achieved through ample streaks of intramuscular fat deposits. Wagyu farmers in Japan achieve this exceptionally tender, gorgeously marbled beef by raising cattle in a stress-free grazing environment and by keeping their heritage pure to the Wagyu bloodline.

