

# **CABERNET**

PRIME STEAKS • SEAFOOD • SPIRITS

## **Prix Fixe Menu**

*With Optional Sommelier Wine Pairings*

*No Substitutions, Split Sharing, or Modifications Please*

### **First Course**

#### **South African Tiger Prawn, Burrata w/ Chili Fig Glaze**

Prosciutto, Red Beets, Heirloom Tomatoes, Arugula, Blood Orange,  
Extra Virgin Oil, Balsamic Candied Walnuts

*Sommelier Wine Pairing: Markham Sauvignon Blanc, Napa Valley 2024*

### **Second Course**

#### **Petit Filet Mignon, Diver Scallops**

Lemon Saffron Risotto, Rainbow Swiss Chard, Glazed Cipollini Onion,  
Shrimp and Lobster Emulsion

*Sommelier Wine Pairing: Hall Winery Cabernet Sauvignon, Napa Valley 2022*

### **Third Course**

#### **Warm Flourless Chocolate Truffle**

Vanilla Gelato, Raspberry Puree

*Sommelier Pairing: Otima 10 Year Tawny*



**\$65** *Per Person*

*Additional \$25 for Sommelier Wine Pairings*

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*Executive Chef - Richard Holley  
Sommelier & GM – Jason Zaleski*