

CABERNET

PRIME STEAKS • SEAFOOD • SPIRITS

Prix Fixe Menu

With Optional Sommelier Wine Pairings

No Substitutions, Split Sharing, or Modifications Please

First Course

Charcuterie Board - Meat & Cheese

Assorted Emmi Roth Cheeses

Grand Cru Reserve, Buttermilk Blue Affines, Fontina, 4-Year Cheddar

Soppressata & Genoa Salami w/ Traditional Condiments

Sommelier Wine Pairing: Cambria Chardonnay, Santa Maria Valley 2022

Second Course

Argentinean Filet w/ Seared Dry Scallop

Parsnip Pear Puree, Wilted Leeks & Shitake Mushrooms,
Crispy Prosciutto, Brown Butter Sage, Sweet & Salty Toasted Walnuts

Sommelier Wine Pairing: Goose Cross Cabernet, Napa Valley 2022

Third Course

Creme Brulee Cheese Cake

Sea Salt Burnt Caramel Sauce, Whipped Cream

Sommelier Pairing: Sauternes



\$65 Per Person

Additional \$25 for Sommelier Wine Pairings

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