

# 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*