

CABERNET

PRIME STEAKS • SEAFOOD • SPIRITS

Prix Fixe Menu

With Optional Sommelier Wine Pairings

No Substitutions, Split Sharing, or Modifications Please

First Course

Hamachi Crudo & Queens Cup P.E.I. Oyster
Pickled Apple and Cucumber Brunoise, Red Jalapeno,
Soy Yuzu Ginger Broth, Lemon Zest, Wasabi Caviar

Sommelier Wine Pairing: Sauvion Vouvray, Loire Valley 2024

Second Course

Argentinean Petite Filet w/ Applewood Smoked Bacon Wrapped Dry Scallop
Velvety Blue Cheese Polenta, Roasted Root Vegetables,
Sherry Vinegar Red Wine Shallot Reduction, Sweet Potato Chips

Sommelier Wine Pairing: Beringer "Knights Valley" Cabernet 2022

Third Course

Coffee Soaked Lady Fingers
Sweet Whipped Mascarpone Cheese, Cocoa Powder

Sommelier Pairing: Portal 10 Year Tawny Port

\$65 *Per Person*

Additional \$25 for Sommelier Wine Pairings



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