

CABERNET

PRIME STEAKS • SEAFOOD • SPIRITS

Prix Fixe Menu

With Optional Sommelier Wine Pairings

No Substitutions, Split Sharing, or Modifications Please

First Course

Crab & Endive Salad

Blue Lump Crab, Wakami Seaweed, Diced Tomato, Chives
Tender Herbs, Soy Ginger Vinaigrette

Sommelier Wine Pairing: Whitehaven Sauvignon Blanc, New Zealand 2022

Second Course

Petit Filet Mignon & Miso Halibut

Leeks, Shitake Mushrooms, Baby Spinach, Baby Yukon Gold Potato,
Lemongrass - Coconut - Coriander Broth

Sommelier Wine Pairing: Emblem Red Blend, Napa Valley 2022

Third Course

Baked Apple Dumpling w/ Sea Salt Caramel
Vanilla Bean Gelato

Sommelier Pairing: Vignaioli Di Stefano Moscato D' Asti, Italy 2023



\$60 *Per Person*

Additional \$25 for Sommelier Wine Pairings

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