

CABERNET

PRIME STEAKS • SEAFOOD • SPIRITS

Prix Fixe Menu

With Optional Sommelier Wine Pairings

No Substitutions, Split Sharing, or Modifications Please

First Course

Crispy Coconut Shrimp

Mesculin Greens, Sweet and Spiced Mango Salsa,
Chef's Bang Bang Dipping Sauce

Sommelier Wine Pairing: Brassfield Sauvignon Blanc, Lake County 2024

Second Course

Petite N.Y. Strip, Crispy Pan Roasted Striped Bass, Salmon Trout Roe
Meyer Lemon Beurre Blanc, Rainbow Swiss Chard and Shitake Mushrooms,
Saffron Garlic Mashed Potatoes, Scallions

Sommelier Wine Pairing: BV Cabernet Sauvignon, Napa Valley 2022

Third Course

Creme Brulee Cheesecake

Burnt Carmel with Sea Salt
Whipped Cream

Sommelier Pairing: Santo Stefano, Moscato d'Asti 2025



\$65 *Per Person*

Additional \$25 for Sommelier Wine Pairings

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