

CABERNET

PRIME STEAKS • SEAFOOD • SPIRITS

Prix Fixe Menu

With Optional Sommelier Wine Pairings

No Substitutions, Split Sharing, or Modifications Please

First Course

Jumbo Shrimp Beignet

Mixed Field Greens, Red Radish, Sweet and Spiced Mango Salsa,
Sambel Aioli

Sommelier Wine Pairing: Pascal Jouliet Fume Blanc, 2024

Second Course

Prime Petit N.Y. Strip & Grilled Black Island Swordfish

Tri-Color Israeli Cous Cous and Summer Vegetables
in White Wine Caper Sauce, Broccoli Rabe, Roasted Tomato Vinaigrette

Sommelier Wine Pairing: Scattered Peak Cabernet Sauvignon, Napa Valley 2022

Third Course

Warm Flourless Chocolate Truffle Cake

Brandy Bing Cherry Sauce, Vanilla Bean Gelato

Sommelier Pairing: Chateau Coutet Sauternes 2020



\$65 *Per Person*

Additional \$25 for Sommelier Wine Pairings

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