

CABERNET

PRIME STEAKS • SEAFOOD • SPIRITS

Prix Fixe Menu

With Optional Sommelier Wine Pairings

No Substitutions, Split Sharing, or Modifications Please

First Course

Lobster Arancini

Arugula, Roasted Roma Tomato, Pesto, Pecorino Romano,
Lemon Zest, Herb Tomato Consume

Sommelier Wine Pairing: Pascal Jolivet Sancerre, Loire Valley 2022

Second Course

Grass Fed Brazilian Filet Mignon & Georges Bank Scallops

Black Truffle Chive Mashed Potato, Blistered Haricoverts,
Crimini Mushrooms, 15 Year Moderna Balsamic Vinegar Emulsion

Sommelier Wine Pairing: Twenty Rows Cabernet, Napa Valley 2021

Third Course

Vanilla Cream & Milk Chocolate Mousse Bomb

Mixed Berries, Chocolate Sauce

Sommelier Pairing: Grahams Six Grapes, Portugal



\$65 *Per Person*

Additional \$25 for Sommelier Wine Pairings

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