

# 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, Cherry Tomatoes, Bang Bang Dipping Sauce

*Sommelier Wine Pairing: Brassfield Sauvignon Blanc, Lake County 2024*

### Second Course

#### **Petite Filet Mignon & Pan Roasted Grouper**

Rainbow Swiss Chard, Shitake Mushrooms, Scallion Saffron Mashed Potatoes, Meyer Lemon Beurre Blanc with Osetra Caviar

*Sommelier Wine Pairing: BV Cabernet Sauvignon, Napa Valley 2022*

### Third Course

#### **Warm Soft Cinnamon Roll**

Topped with Sweet Glazed Cream Cheese Icing

*Sommelier Pairing: Santo Stefano, Moscato d'Asti 2025*



**\$65** *Per Person*

*Additional \$25 for Sommelier Wine Pairings*

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In Your Email Each Week!*

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