

CABERNET

PRIME STEAKS • SEAFOOD • SPIRITS

Prix Fixe Menu

With Optional Sommelier Wine Pairings

No Substitutions, Split Sharing, or Modifications Please

First Course

Grilled Marinated Octopus
Mesclun Mixed Greens, Feta Cheese, Parisian Cucumbers, Picked Red Onions,
Kalamata Olives, Red Wine Vinaigrette

Sommelier Wine Pairing: Banfi Vermentino, Tuscany 2022

Second Course

Petit Argentinian Filet Mignon & Herb Panko Crusted Black Cod
Butternut Squash Risotto, Roasted Winter Root Vegetables,
Brown Butter Sage Minuere

Sommelier Wine Pairing: Katherine Goldschmidt Cabernet, Sonoma 2023

Third Course

N.Y. Blackout Cake
Vanilla Bean Gelato & Chocolate Sauce

Sommelier Pairing: Grahams Six Grapes Port, Portugal

\$65 *Per Person*

Additional \$25 for Sommelier Wine Pairings



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