

CABERNET

PRIME STEAKS • SEAFOOD • SPIRITS

Prix Fixe Menu

With Optional Sommelier Wine Pairings

No Substitutions, Split Sharing, or Modifications Please

First Course

Mediterranean Tiger Prawn & Burrata w/ Chile Fig Glaze

Prosciutto, Blood Orange, Heirloom Tomatoes, Balsamic,
EVO Toasted Almond Gremolata

Sommelier Wine Pairing: Pascal Jolivet Sancerre, Loire Valley 2022

Second Course

Petite N.Y. Strip & Cioppino

*A Shellfish Brodo of Scallops, Mussels, and Crab, Black Bass, Gold Potatoes, Fennel,
Spiced Tomato Seafood Broth, Toasted Baguette, Saffron Garlic Aioli*

Sommelier Wine Pairing: Scattered Peak Cabernet, Napa Valley 2023

Third Course

Cinnamon Blueberry Crumble Cake

Vanilla Bean Gelato, Warm Blueberry Compote

Sommelier Pairing: Chateau Sauternes



\$65 *Per Person*

Additional \$25 for Sommelier Wine Pairings

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