

# **CABERNET**

PRIME STEAKS • SEAFOOD • SPIRITS

## **Prix Fixe Menu**

*With Optional Sommelier Wine Pairings*

*No Substitutions, Split Sharing, or Modifications Please*

### **First Course**

#### **Crisp Sweet and Spicy Calamari**

Mesclun Greens, Bell Peppers, Red Radish,  
Sesame Hot Red Pepper Chili Dressing, Sirachi Aioli

*Sommelier Wine Pairing: Banfi Vermentino, Tuscany 2024*

### **Second Course**

#### **Prince N.Y. Strip & Herb Panko Crusted Long Island Fluke**

Glazed Baby Carrots and Cipollini Onions, Chive Mashed Potatoes,  
Mushroom Marsala Wine Sauce

*Sommelier Wine Pairing: The Calling Cabernet, Alexander Valley 2021*

### **Third Course**

#### **Warm Cinnamon Crumb Cake**

Blueberry Compote, Vanilla Gelato

*Sommelier Pairing: Grahams Six Grapes Port*



**\$65** *Per Person*

*Additional \$25 for Sommelier Wine Pairings*

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