

CABERNET

PRIME STEAKS • SEAFOOD • SPIRITS

Prix Fixe Menu

With Optional Sommelier Wine Pairings

No Substitutions, Split Sharing, or Modifications Please

First Course

Crisp Blue Crab Cake
Charred Jalapeno Corn Volute, Mesclin Mixed Greens
Sriracha Aioli

Sommelier Wine Pairing: Banfi Vermentino

Second Course

Petite N.Y. Strip & Pan Roasted Black Bass
Confit Byaldi
Zucchini, Squash, Eggplant, Tomatoes
Pipenade Sauce, Pesto

Sommelier Wine Pairing: Chateau Lassegue Les Cadrans

Third Course

New York Blackout Cake
Vanilla Gelato, Chocolate Toffee Crunch
Sommelier Pairing: Portal 10 Year Tawny



\$65 *Per Person*

Additional \$25 for Sommelier Wine Pairings

*Scan To Receive This Weekly Menu
In Your Email Each Week!*

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