

CABERNET

PRIME STEAKS • SEAFOOD • SPIRITS

Prix Fixe Menu

With Optional Sommelier Wine Pairings

No Substitutions, Split Sharing, or Modifications Please

First Course

Georges Bank Dry Scallops

Creamy Cheese Polenta, Heirloom Tomato Confit, Baby Spinach,
Brown Butter Sage, Toasted Pistachio, Crumble Goat Cheese

Sommelier Wine Pairing: Markham Sauvignon Blanc, Napa Valley 2024

Second Course

Prime New York Strip, Panko Crusted Black Cod

Honey Spring Carrots, Baby Asparagus, Asiago Stuffed Bliss Potato,
Mushroom Madeira Wine Sauce

Sommelier Wine Pairing: Hall Winery Cabernet Sauvignon, Napa Valley 2022

Third Course

Tiramisu

Espresso Dust

Sommelier Pairing: Otima 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*