

CABERNET

PRIME STEAKS • SEAFOOD • SPIRITS

Prix Fixe Menu

With Optional Sommelier Wine Pairings

No Substitutions, Split Sharing, or Modifications Please

First Course

Fluke Milanese

Arugula Salad with Heirloom Tomatoes, Shaved Fennel, Fiji Apples,
Kalamata Olives, Capers, Red Wine Honey Vinaigrette

Sommelier Wine Pairing: Banfi “Pettegola” Vermentino 2024

Second Course

Argentinean Petite Filet and Bacon Wrapped Dry Scallop

Potato Boulangiere, Shitake Mushrooms, Baby Spinach,
Coconut Ginger Curry Sauce

Sommelier Wine Pairing: Chateau Lassegue “Les Cadrans”, St. Emilion 2023

Third Course

Valrhone Chocolate Brownie

Chocolate Mousse, Hazelnut Chocolate Crumble

Sommelier Pairing: Otima 10 year Tawny



\$65 *Per Person*

Additional \$25 for Sommelier Wine Pairings

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