

CABERNET

PRIME STEAKS • SEAFOOD • SPIRITS

Prix Fixe Menu

With Optional Sommelier Wine Pairings

No Substitutions, Split Sharing, or Modifications Please

First Course

Jumbo Tiger Prawn & Applewood Smoked Pork Belly

Maple Bourbon BBQ Sauce, Arugula 3-Cheese Carolina Grits,
Cotija Cheese Crumble

Sommelier Wine Pairing: Roco Pinot Noir, Willamette Valley 2024

Second Course

Petite N.Y. Strip & Pan Seared Striped Bass

Cauliflower and Truffle Puree, Honey Roasted Baby Carrots, Swiss Chard,
Bourguignon Sauce, Parsnip Chips

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

Third Course

Cheesecake Cream Brulee, Grand Marnier Strawberry Compote

Whipped Cream, Orange Zest

Sommelier Pairing: Santo Stefano, Moscato d'Asti, 2024



\$65 *Per Person*

Additional \$25 for Sommelier Wine Pairings

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