

CABERNET

PRIME STEAKS • SEAFOOD • SPIRITS

Prix Fixe Menu

With Optional Sommelier Wine Pairings

No Substitutions, Split Sharing, or Modifications Please

First Course

Spiced Crab Stuffed Shrimp
Baby Spinach, Lemon Zest, Spiced Cowboy Butter

Sommelier Wine Pairing: Whitehaven Sauvignon Blanc, New Zealand 2022

Second Course

Brazilian Grass Fed Tenderloin & Black Sea Bass
Glazed Baby Carrots and Tarragon, Leeks, Gruyere and Panko Stuffed Gold Potato,
Leek and Turmeric Emulsion

Sommelier Wine Pairing: Emblem Red Blend, Napa Valley 2022

Third Course

Warm Cinnamon Swirl Crumble Cake
Caramel Granny Smith Apples
Italian Nougat Gelato
w/ Almonds, Hazelnuts & Pistachio

Sommelier Pairing: Vignaioli Di Stefano Moscato D' Asti, Italy 2023



\$60 *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*