

CABERNET

PRIME STEAKS • SEAFOOD • SPIRITS

Prix Fixe Menu

With Optional Sommelier Wine Pairings

No Substitutions, Split Sharing, or Modifications Please

First Course

Crispy Fried Calamari

Mixed Greens, Heirloom Cherry Tomatoes, Radish, Scallions
Sweet Red Pepper Chili Sauce, Sriracha Curry Aioli

Sommelier Wine Pairing: Brassfield Sauvignon Blanc, Lake County 2024

Second Course

Petite Filet Mignon & Rainbow Trout

Baby Spinach Shitake Mushrooms, Parmesan Chive Mashed Potatoes,
Brown Butter Caper Meunière

Sommelier Wine Pairing: Taken Red Blend, Napa Valley 2024

Third Course

Warm Flourless Chocolate Torte

Vanilla Bean Gelato, Chocolate Toffee Crunch

Sommelier Pairing: Six Graham's Port



\$65 *Per Person*

Additional \$25 for Sommelier Wine Pairings

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