

CABERNET

PRIME STEAKS • SEAFOOD • SPIRITS

Prix Fixe Menu

With Optional Sommelier Wine Pairings

No Substitutions, Split Sharing, or Modifications Please

First Course

Crab Stuffed Clams Oreganato

Cucumber Tomato Salad, Mixed Greens, Pickled Red Onion,
Red Wine Vinaigrette

Sommelier Wine Pairing: Emmolo Sauvignon Blanc, Napa Valley 2024

Second Course

Petit Prime N.Y. Strip & Black Bass

Glazed Carrots, Purple Rice, Fennel, Tomato,
E.V.O. Oil, Lemon Saffron Veloute

Sommelier Wine Pairing: Caymus "California" Cabernet, Napa Valley 2023

Third Course

N.Y. Chocolate Blackout Cake

Vanilla Bean Gelato

Sommelier Pairing: Graham's Six Grapes Port



\$65 *Per Person*

Additional \$25 for Sommelier Wine Pairings

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