

CABERNET

PRIME STEAKS • SEAFOOD • SPIRITS

October 11-18, 2025

Alpharetta Restaurant Week

Dinner Prix Fixe

No Sharing or Substitutions Please

First Course

Crispy Fried Calamari, Organic Mixed Greens, Red Radish
Citrus Sweet Red Pepper Chili Dressing, Micro Cilantro

Sommelier Wine Pairing: Sauvion Vouvray, Loire Valley 2021

Second Course

6oz. Petit Filet Mignon, Maine Lobster Risotto,
Coriander Dusted Jumbo Scallops, Baby Asparagus,
Roasted Tomato Broth, Pesto

Sommelier Wine Pairing: Scattered Peak Cabernet, Napa Valley 2019

Third Course

Chocolate Truffle Cake,
Vanilla Bean Gelato

Sommelier Wine Pairing: Portal 10 Year Tawny

\$60 *Per Person*

Additional \$25 for Sommelier Wine Pairings

No Substitutions Please

Executive Chef - Richard Holley