

# CABERNET

PRIME STEAKS • SEAFOOD • SPIRITS

February 20<sup>th</sup> – 26<sup>th</sup>, 2022

## Alpharetta Restaurant Week

### Dinner Prix Fixe

*No Sharing or Substitutions Please*

#### **First Course**

##### MINI LOBSTER ROLL & LOBSTER CAPPUCINO

*Tender Sweet Cooked Lobster, Celery Scallion Mayonnaise, Toasted Brioche Bun  
Lobster Bisque Soup*

#### **Second Course**

##### ROASTED CHATEAUBRIAND & LEMON SOLE

*4oz Herb Roasted Chateaubriand & 4oz Delicate Lemon Sole,  
Baby Spinach, Shitake Mushrooms, Fingerling Potatoes,  
White Wine Tomato Seafood Consume*

#### **Third Course**

##### CHOCOLATE TRUFFLE TORTE

*Warm Chocolate Tort with Vanilla Bean Ice Cream  
Raspberry Sauce*

*50.00 Per Person*