

# CABERNET

PRIME STEAKS • SEAFOOD • SPIRITS

October 21<sup>st</sup> – October 26<sup>th</sup>, 2024

## 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, 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*

**\$55** *Per Person*

*Additional \$25 for Sommelier Wine Pairings*

*No Substitutions Please*

*Executive Chef - Richard Holley*