

CABERNET

PRIME STEAKS • SEAFOOD • SPIRITS

-October 10th – October 17th, 2026

Alpharetta Restaurant Week

Dinner Prix Fixe

No Sharing or Substitutions Please

First Course

LOBSTER ARANCINI

Arugula, Heirloom Cherry Tomatoes, Lemon Zest, Roasted Tomato Broth

Sommelier Wine Pairing: Brassfield Sauvignon Blanc, Lake County 2024

Second Course

PETIT FILET MIGNON & BACON WRAPPED DIVER SCALLOP

Baby Spinach, Mushroom Mashed Potato,
Confit Cherry Tomato Caper Brown Butter, Parmesan Crisp

Sommelier Wine Pairing: Scattered Peak Cabernet, Napa Valley 2022

Third Course

CHEESECAKE CREAM BRULEE

Sommelier Wine Pairing: Vignaioli Di Stefano Muscato

\$75 *Per Person*

Additional \$25 for Sommelier Wine Pairings

No Substitutions Please

Executive Chef - Richard Holley