



# The Filet & Cellar

## EVENTS PRIX FIXE

### 3-COURSE MENU

\$79 per person†

#### STARTER

##### WHITE FRENCH SALAD

spring mix, caesar croutons, shaved vino rosso cheese, pickled cucumbers, campari tomato

#### ENTRÉE

##### FILET & BOURBON BUTTER SHRIMP

6 oz Filet Mignon, jumbo shrimp glazed in a bourbon butter sauce, served over cheesy polenta

#### DESSERT

##### BANANAS FOSTER BREAD PUDDING

brûléed banana slices, rum caramel sauce, vanilla ice cream

### WINE PAIRING EXPERIENCE

##### FRANK FAMILY, CHARDONNAY, CARNEROS

Elegant and balanced, with notes of citrus, pear, and subtle oak. Its crisp acidity and creamy texture complement rich seafood and buttery sauces | **Bottle \$80**

##### STAGS' LEAP, PETITE SIRAH, NAPA VALLEY

Rich and structured, with dark fruit and spice that complement the smoky-sweet glaze and savory Filet | **Bottle \$98**

†Price does not include sales tax, gratuity or applicable private dining fees.

Menu is only available for private events hosted December 28, 2025 – July 6, 2026.

Not available on Valentine's Day, Easter Sunday Weekend, Mother's Day Weekend or Father's Day Weekend.

\*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients.

\*\*Item contains or may contain nuts.