

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.