

CYRUS

ALEXANDER VALLEY

Fact Sheet

ADDRESS: 275 Hwy 128
Geyserville, CA 95441

WEBSITE: www.cyrusrestaurant.com

OPENING DATE: September 9th, 2022

CONCEPT: Experience a Dining Journey floating above the vines, as guests move through four rooms during the evening's meal.

CHEF / OWNER: Douglas Keane

MAITRE D' / OWNER: Nick Peyton

CHEF / PARTNER: Drew Glassell

BEVERAGE / WINE DIRECTOR: Cyrus Schultz

PASTRY CHEF: Josh Gaulin

ASST. MANAGER/SOMMELIER: Alex Silverman

EVENT SALES DIRECTOR: Amber Keneally - amber@cyrusrestaurant.com

CUISINE: California - Highly Seasonal, Asian Influence

BEVERAGE: Global wine selections, extensive in Sonoma County and Burgundy.
Full Liquor license. Martini and Champagne Cart in Bubbles Lounge

DESIGN: Clean, modern design leveraging the breathtaking vineyard views
Architects- Tom Kundig, Mark Olthoff, Gus Lynch (Olson Kundig)
Landscape Design- Andie Cochran (ACLA).

HOURS OF OPERATION: 5:30-10:00 pm (Closed on Tuesday and Wednesday)

PRICING: Dining Journey - \$295 Wine Pairing - \$250

RESERVATIONS: Required for the Dining Journey via TOCK (July 8, 2022)
Bubbles Lounge is available for Walk-Ins (November 3rd, 2022)

CAPACITY: Seatings 6, 7 and 8pm accommodating 12 guests for a total of 36 guests each service
Bubbles Lounge: 23
The Rufina Room: 12 (Private Dining)
The Kitchen Table: 12 (Available for Private Lunches)
Events: Up to 150

FOR MORE INFORMATION, PLEASE EMAIL OR CALL AMBER KENEALLY
707.395.7103 - amber@cyrusrestaurant.com



@cyrus_geyserville



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