
CYRUS

ALEXANDER VALLEY

Fact Sheet

ADDRESS: 275 Hwy 128, Geyserville, CA 95441

WEBSITE: www.cyrusrestaurant.com

OPENING DATE: September 9th, 2022

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

TEAM: CHEF / OWNER: Douglas Keane

MAITRE D' / OWNER: Nick Peyton

CHEF / PARTNER: Drew Glassell

BEVERAGE / WINE DIRECTOR: Cyrus Schultz

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: **Dining Journey** - Thursday-Sunday with seatings at 4, 5, 6, and 7pm
Bubbles Lounge - Thursday-Sunday, 5-9p

PRICING: **Dining Journey Tickets:** \$295/guest
Beverage Pairing: \$280/guest

RESERVATIONS: Required for the Dining Journey via TOCK - Bubbles Lounge is available for Walk-Ins

CAPACITY: Seatings at 4pm, 5pm, 6pm, and 7pm, each accommodating 12 guests for a total of 36 each service
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
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