



# THE RESTAURANT WEEK UPGRADE

SUNDAY, OCTOBER 29th through SUNDAY, NOVEMBER 5th

Saturday reservations before 7:00 pm and after 9:30 pm

**\$60 THREE COURSE PRICE FIXED MENU**

*\$45 without paired wines*

## STARTERS

**SHRIMP AND LOBSTER WONTONS** pan seared, hoisin glaze, miso mustard

*wine pairing: gruner veltliner, strasser weinberge, arndorfer, austria*

**GNOCCHI** parmesan-white truffle sauce

*wine pairing: vermentino, sassoregale, maremma, tuscan*

**RED ROOF ROLL\*** shrimp, avocado, topped with spicy tuna, spicy mayo, eel sauce

*wine pairing: riesling, dr. f. weins prum, mosel, germany*

**BABY WEDGE SALAD** bacon, blue cheese, tomato, red onion, buttermilk ranch

*wine pairing: chardonnay, byron, california*

## MAIN

**ROASTED CHICKEN** squash, corn, walnut, maple cranberry bordelaise

*wine pairing: sangiovese, belcore, tuscan, italy*

**MISO SALMON** miso honey roasted eggplant, maitake mushroom, citrus soy glaze

*wine pairing: pinot noir, terrapura, aconcagua valley, chile*

**SKIRT STEAK\*** salt baked fingerling potatoes, fire roasted cherry tomatoes, chimichurri

*wine pairing: malbec, zuccardi, serie a, mendoza, argentina*

**PETIT FILET (\$10 SUPPLEMENT)** roasted red peppers, caramelized onions, brie fondue

*wine pairing: cabernet sauvignon, vigilance, red hills, lake county, california*

## DESSERT

**WHITE CHOCOLATE CHEESECAKE** passion fruit caramel, macadamia brittle

*wine pairing: late harvest torrontes, "tardio", santa julia, mendoza*

**CHOCOLATE TORTE** nutella chocolate sauce, strawberry, whipped cream

*wine pairing: malbec, "malamado", zuccardi, mendoza, argentina*

**RESERVE NOW**

Tax and gratuity are not included.

\*Served raw, undercooked or to your liking. Eating these items increases your chance of food borne illness, especially if you have certain medical conditions. Many of the dishes we serve at Prime: An American Kitchen & Bar contain nuts, shellfish and/or gluten. Please inform your server of any allergies prior to ordering. Thank you!