



LOCAL. FRESH. FARM.

OCTOBER 11, 2017

## STARTER

CELERY ROOT SOUP

**harbes farm** roasted pear and rosemary

*wine pairing: sparkling brut, palmer, north fork*

## MAIN

**SHINNECOCK BAY DIVER SEA SCALLOPS**

salsify, bacon, brussels sprouts, balsamic

*wine pairing: merlot, palmer, north fork*

## SWEET ENDINGS

**HARBES FARM APPLE GALLETE**

salted caramel, vanilla bean gelato

*wine pairing: rose, palmer, north fork*

**\$60**

**THREE COURSE PRICE FIXED DINNER  
\$45 WITHOUT WINE PAIRINGS**

**Tax and gratuity are not included.**

**RESERVE NOW**

\*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 and Bar contain nuts, shellfish and/or gluten. Please inform your server of any allergies prior to ordering. Thank you!