



LOCAL. FRESH. FARM.

OCTOBER 18, 2017

## STARTER

### SATUR FARMS KALE & QUINOA SALAD

roasted autumn squash, cranberry vinaigrette

*wine pairing: bedell cellars, sauvignon blanc, 2013 north fork*

## MAIN

### AGED BLACK ANGUS NY STRIP

roasted turnips, **satur farms** mustard greens, potato purée, borderlaise

*wine pairing: bedell cellars, cabernet franc, 2013 north fork*

## SWEET ENDINGS

### ARTISAN CHEESE PLATE

featuring cheeses from **old chatham sheep hearing company**, old chatham, ny

*wine pairing: bedell cellars, taste red, 2012 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!