



LOCAL. FRESH. FARM.

OCTOBER 25, 2017

STARTER

SANG LEE FARMS KABOCHA SQUASH SOUP

indian spices

wine pairing: riesling, raphael, north fork

MAIN

MONTUAK GOLDEN TILEFISH

hudson canyon eggplant, **satur farms** swiss chard, champagne vinaigrette

wine pairing: merlot estate, raphael, north fork

SWEET ENDINGS

HARBES FARM PEAR AND ALMOND TART

sweet cream, vanilla crème anglaise

wine pairing: fortified riesling, raphael, 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!