



LOCAL. FRESH. FARM.

OCTOBER 25, 2017

### STARTER

**SANG LEE FARMS KABOCHA SQUASH SOUP**

indian spices

*wine pairing: riesling, raphael, north fork*

### MAIN

**MONTAUK 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!