



LOCAL. FRESH. FARM.
OCTOBER 4, 2017

STARTER

MONTAUK FLUKE CRUDO

avocado yuzu puree, **sang lee farms** watermelon radish, orange oil

wine pairing: riesling, paumanok, north fork

MAIN

SANG LEE FARMS HORSERADISH CRUSTED SHORT RIBS

bacon braised **satur farms** collard greens, whipped potatoes

wine pairing: merlot, paumanok, north fork

SWEET ENDINGS

ARTISAN CHEESE PLATE

featuring cheeses from **coach farm**, pine ridge, ny &
adirondack cheese company, cliton, ny

wine pairing: rosé, paumanok, 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!