



LOCAL. FRESH. FARM.

OCTOBER 18, 2017

STARTER

BELL BELLA FARMS DUCK CONFIT EMPANADAS
charred tomatillo sauce

wine pairing: chardonnay, catena, mendoza, argentina

MAIN

GRILLED BEEF FILET

lobster bolognese, truffled **coach farm ricotta** cavatelli

*wine pairing: cabernet sauvignon/sangiovese,
villa antinori, tuscan, italy*

SWEET ENDINGS

HUDSON RIVER FRUIT POACHED PEAR

crispy fillo, basil, amaretto caramel, vanilla bean gelato

wine pairing: muscat, vin doux, samos, greece

\$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!