



LOCAL. FRESH. FARM.

OCTOBER 25, 2017

STARTER

HEPWORTH FARMS POTATO, LEEK & FONTINA TART

frisee, crispy **nodine's** smoked bacon, port wine glaze

wine pairing: chardonnay, nielsen, by byron,

santa barbara county, california

MAIN

PROSCIUTTO-WRAPPED FIRST LIGHT GRASS FED VENISON

roasted **satur farms** fall vegetables, juniper jus

wine pairing: merlot, joseph carr, napa valley, california

SWEET ENDINGS

COACH FARM TRIPLE CREAM

catskill provisions organic honey, spiced poached pears

wine pairing: banyuls, la tour vielle, languedoc, france

\$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!