



THE RESTAURANT WEEK UPGRADE

SUNDAY, JANUARY 21ST through SUNDAY, JANUARY 28TH

Saturday reservations before 7:00 pm and after 9:30 pm

\$60 THREE COURSE PRICE FIXED MENU

\$45 without paired wines

STARTERS

GOAT CHEESE AND BEET SALAD

frisee, arugula, whipped goat cheese, jalepeño, candied walnuts, balsamic honey

wine pairing: sauvignon blanc, natura, emiliana, chile

GNOCCHI

parmesan-white truffle sauce

wine pairing: riesling, dr. f. weins prum, mosel, germany

RED ROOF ROLL*

shrimp, avocado, topped with spicy tuna, spicy mayo, eel sauce

wine pairing: rosé, gerard bertrand, south of france

ROASTED TOMATO SOUP

cheesy croutons

wine pairing: garnacha blanca/viognier, barbara fores blanc, terra alta

MAIN

DELMONICO STEAK

roasted brussel sprouts, confit garlic, béarnaise sauce

wine pairing: cabernet sauvignon, vigilance, lake county, california

ROASTED ORGANIC CHICKEN

applewood bacon, cippolini onion, sautéed spinach, whipped potatoes

wine pairing: tempranillo, launa, crianza, rioja

SESAME CITRUS HERB CRUSTED TUNA

yuzu bbq sauce, edamame, pickled bok choy

wine pairing: pinot noir, terrapura, chile

FILET MIGNON & MISO GLAZED SHRIMP (\$10 SUPPLEMENT)

charred broccolini, scallions, soy wasabi truffle sauce

wine pairing: cabernet blend, essentials, california

DESSERT

VANILLA BEAN CHEESECAKE

passion fruit crème anglaise

wine pairing: late harvest torrontes, tardio, mendoza

CHOCOLATE TORTE

salted chocolate ganache

wine pairing: fortified port, malamado, mendoza

Tax and gratuity are not included.

RESERVATIONS

*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 & Bar contain nuts, shellfish and/or gluten. Please inform your server of any allergies prior to ordering. Thank you!