



AN AMERICAN KITCHEN & BAR

11 CELEBRATING BREATHTAKING YEARS

JANUARY 8TH - JANUARY 21ST

FIRST COURSE

anniversary roll*

spicy tuna, cucumber, crunchies, topped with tuna, spicy mayo

knife & fork caesar salad

romaine leaves, frisee, garlic confit, grana padano, savory lemon textures

duck confit salad

lentils du puy, winter root vegetables, blue cheese, chestnut vinaigrette

gnocchi

parmesan-white truffle sauce

SECOND COURSE

cheesesteak surf & turf* *(\$15 supplement)*

petite filet, lobster tail, gryere cheese sauce, lobster reduction, fried mushrooms

roasted chicken

sautéed fingerling potatoes, glazed cipolini onion, chimichurri bordelaise

scottish salmon

miso roasted eggplant, citrus-soy glaze, maitake mushrooms

fire roasted seafood

roasted tomato, beurre blanc, mussels, clams, snow crab, shrimp, scallops

THIRD COURSE

chocolate fudge cake

berries, whipped crema

key lime pie

milk solids, yuzu-lime pastry cream, coconut meringue, pop rocks

\$65 THREE COURSE PRICE FIXED MENU

\$50 WITHOUT WINE PAIRINGS

PARTICIPATING WINERIES INCLUDE:

Palmer • Zardetto • Fernhook • Gabriella • Santa Julia • Zuccardi

William Hill • Frog's Leap • Natura • Raphael • Plowbuster • Bedell

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