



2 CELEBRATING
EXQUISITE YEARS
JANUARY 8TH - JANUARY 21ST

AN AMERICAN KITCHEN & BAR

FIRST COURSE

- stamford landing roll
shrimp tempura, avocado, spicy tuna, spicy mayo, eel sauce
- prime salad
mesclun, balsamic vinaigrette, warm goat cheese, applewood smoked bacon
- duck confit salad
blood orange-sherry vinaigrette, endive, frisée, bibb lettuce, orange, pickled onion, radish
- gnocchi
parmesan-white truffle sauce

SECOND COURSE

- petite filet mignon* (\$15 supplement)
lobster bolognese, ricotta cavatelli, chervil
- roasted organic chicken
mashed potatoes, sautéed spinach, bacon, spring onions, bordelaise
- scottish salmon
miso roasted eggplant, citrus-soy glaze, maitake mushrooms
- cioppino
seafood tomato broth, mussels, octopus, shrimp, chorizo, fennel, cous cous, grilled tuscan bread

THIRD COURSE

- chocolate fudge cake
berries, whipped cream
- caramelized apple & fig tart
pecan streusel, vin cotto, vanilla bean gelato

**\$65 THREE COURSE PRICE FIXED MENU
\$50 WITHOUT WINE PAIRINGS**

PARTICIPATING WINERIES INCLUDE:
Zardetto • Fernhook • Gabriella • Santa Julia • Zuccardi
William Hill • Frog's Leap • Natura • Byron • Plowbuster

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!