



BOHLSENRESTAURANTGROUP

PRESS RELEASE

BOHLSEN RESTAURANT GROUP PRESENTS HARBOR CLUB AT PRIME – A NEW LUXURY WATERFRONT VENUE FOR WEDDINGS, SOCIAL CELEBRATIONS AND BUSINESS MEETINGS

(Huntington, NY . . . December 2013) Bohlsen Restaurant Group (BRG) (www.brgroup.biz) opens **Harbor Club at Prime** (www.harborclubatprime.com, 95 New York Avenue North, Huntington, NY, 11743, 631.271.5600), marking the seventh concept in its portfolio of leading dining establishments on Long Island.

The new waterfront private event space borrows on the moniker of its elegant sister establishment next door, Huntington Harbor's **Prime: An American Kitchen & Bar** (www.restaurantprime.com). Since 2006, Prime has garnered a reputation as the region's top waterfront dining destination for the most insatiable and fashionable of diners, a who's who from the worlds of entertainment, sports, politics and business.

Now Prime's luxury dining experience extends to an adjacent waterfront event venue for 35 to 350 and more guests. Devoted to weddings, social celebrations and business meetings, Harbor Club at Prime is replete with signature Bohlsen quality in design, menu and service.

Floor-to-ceiling windows, open-air balconies and lushly landscaped grounds are a vantage point for stunning sunset views offset by Gold Coast mansions and luxury yachts. Modern urban design with rich fabrics, sleek finishes and state-of-the-art technology evoke a timeless elegance. An exceptional fine dining menu and attentive restaurant-style service deepen the exclusive experience.

"We are using the same formula we used to create Prime next door. We strive to combine impeccable service, world-class food, a fantastic beverage program and genuine hospitality with one of Long Island's finest water and sunset views," says Michael Bohlsen, who, with brother Kurt, co-owns Bohlsen Restaurant Group launching Harbor Club at Prime.

"We have been honored over the years to have guests celebrate many of life's greatest moments in our restaurants, from first dates and engagement proposals, wedding and baby showers, to milestone birthdays. Now we get the opportunity take them down the aisle."

The group's portfolio extends beyond the landmark Prime: An American Kitchen & Bar next door to top Zagat-rated Tellers: An American Chophouse and the chic and casual Verace: True Italian in Islip; neighborhood favorite Long Island's Beachtree in East Islip; the vibrant H2O: Seafood Grill in Smithtown; and Newsday's #1 restaurant on Long Island for 2012, the four-star Monsoon: Asian Kitchen and Lounge in Babylon Village.

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FINE DINING MENU, ATTENTIVE RESTAURANT-STYLE SERVICE

Distinguishing the Harbor Club at Prime from other event venues is its "class not mass" food preparation that is beautifully plated, a top-shelf beverage program and attentive restaurant-style service.

From cocktail parties to sit-down-dinners, one will find New American cuisine with inventive twists and classic touches based on the finest and freshest seasonal ingredients from trusted purveyors. Bounty from local farms, waters and vineyards stars alongside best-in-class USDA Prime 21-day dry-aged beef from the nation's foremost ranches.

Hors d'oeuvres are presented as elegant bursts of flavor with precision service. For example, mini Kobe beef patty melts with caramelized onions, gruyere cheese, ketchup and toasted bun; Kobe franks in a blanket with flakey puff pastry and Dijon mustard served lollipop-style; Hudson Valley smoked salmon and caviar with crème fraiche and chopped chervil served in oversized spoons; and lemon-tarragon lobster salad served on brioche crostini.

Themed stations reflect the world's cuisine. There is a pan-Asian "take-out" station with Chinese stir fry, Peking duck steamed buns and Thai bibb lettuce wraps; a Mediterranean station with lamb sliders, hand-made hummus cones and, spanakopita; Italian stations with overflowing antipasto and choice of specialty pasta and risotto; and a New England station with mini-lobster rolls, clam chowder and seafood pot pie. Action entertainment is also part of the scene when chefs roll beautifully presented Sushi Bar offerings or shuck seasonal oysters and clams served alongside jumbo shrimp and cracked crab claws in a Chilled Seafood Bar.

Custom dinner menus may be created from across Prime's repertoire starting with mix and match appetizer duets designed to please both palate and eye. For example, one may pair Prime's signature salad -- mesclun greens with applewood smoked bacon and warm goat cheese in a balsamic vinaigrette -- with either pan-seared potato gnocchi with Parmesan-white truffle sauce or a large jumbo lump Maryland crab cake with caper remoulade. Another favorite salad, tomato and mozzarella with basil, extra virgin olive oil and aged balsamic, may be paired with shrimp and lobster wontons, hoisin glaze and mustard oil.

Featured meat and poultry entrees are a 12-ounce center cut of filet mignon or signature 38-ounce bone-in rib-eye steak with scalloped potatoes au gratin and seasonal vegetables; and one-half of a roasted organic chicken with fingerling potatoes, roasted garlic, shallots, oyster mushrooms and chicken jus.

Fish selections are extensive. There is dhana dahl crusted tuna with shredded Asian vegetables in a Thai sriraphai sauce; pan-seared sea scallops with organic quinoa, medjool dates, pistachio nuts dressed with aged balsamic; Atlantic salmon with shitake mushrooms and a truffle jus; and Chilean seabass marinated in soy sake with baby bok choy, shitake mushrooms with Chile threads.

Beverage service is an essential part of the mix. Libations are poured with premium wines, spirits and soft drinks. The group's sommelier is available too for private wine selection consultations.

"Whether it's a social, family or business affair, guests can expect the type of high-caliber service, style and cuisine the group strives to achieve each and every day at our well known dining establishments," adds Michael Bohlsen.

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DÉCOR IS A VERSATILE CANVAS FOR ALL CELEBRATION STYLES

Across 13,000 square feet are multiple spaces with floor-to-ceiling windows that maximize water and sky views. The Harborview Ballroom, The Sunset Loft and adjoining Deck with luxurious outdoor seating accommodates events of all styles, genres and sizes from 35 to 350 and more guests.

All interiors convey a uniquely modern vibe. A neutral context with crisp, monochromatic and greyscale tones of white, silver, graphite sets the scene for custom-style events.

On the ground floor, through the grand double wood door entrance of the Harborview Ballroom, is a plush geometric-patterned carpet leading to espresso wood floors. Lining the walls are white wave-patterned plaster, etched glass and reflective fabrics that serve as a striking canvas allowing each event's character to shine through.

A black glass staircase and elevator with glass carriage mark the way upstairs to the Sunset Loft, a luxurious lounge-like space wrapped in wooden panels, textured fabric and bespoke mirrors. Doors open from here onto The Terrace, a glass-railed tropical wood terrace with sailboats and sunsets as the backdrop for cocktails or ceremonies.

A high-definition, built-in audio-visual system ensures exceptional acoustical surroundings, state-of-art video, sound and lighting effects. Broadband connections are secure and high-speed.

Every dimension of Harbor Club at Prime is designed for a 21st century celebration.

ABOUT BOHLSEN RESTAURANT GROUP (577 Main Street, Islip, NY 11751, 631.277.5400, www.brgroup.biz): The portfolio of leading Long Island dining establishments owned and operated by Michael Bohlsen and Kurt Bohlsen includes Gold Coast harborfront **Prime: An American Kitchen and Bar** and **Harbor Club at Prime** in Huntington; newly acclaimed by Newsday as #1 on Long Island, the four-star **Monsoon: Asian Kitchen & Lounge** in Babylon Village; top Zagat-rated **Tellers: An American Chophouse** and the chic and casual **Verace: True Italian** in Islip; neighborhood favorite **Long Island's Beachtree** in East Islip; and the vibrant **H2O: Seafood Grill** in Smithtown. Across these **seven establishments with more than 60,000 square feet, 1,650 seats and 500 employees**, the third generation restaurateurs uphold the family reputation for mastering a critical mix of ingredients – service, style and cuisine – at the highest levels. A penchant for hard work matches a voracious appetite for learning what is worth their, and their diners' extra dollar and attention. Michael and Kurt introduced Long Islanders to revolutionary systems for environmentally friendly water filtration and high quality wines on tap. They put on the menu socially conscious beef options and seafood selections that are internationally recognized as sustainable. They enable staff to showcase their talents in the most professional working environment from state-of-the-art kitchens to beautifully appointed dining rooms. They actively give back to better the communities they live and work in. Their family tradition is to foster a creative, high-performing and world-class atmosphere for all in their realm.

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ABOUT HARBOR CLUB AT PRIME (95 New York Avenue (North), Huntington, NY 11743, 631.271.5600 www.harborclubatprime.com): Situated on Huntington Harbor, adjacent to Prime: An American Kitchen & Bar, Harbor Club at Prime presents the finest waterfront venue on Long Island for weddings, social celebrations and business meetings. Floor-to-ceiling windows, open-air balcony and lushly landscaped grounds are vantage points for stunning sunset views offset by Gold Coast mansions and luxury yachts. Modern urban design with rich fabrics, sleek finishes and state-of-the-art technology evoke a timeless elegance. Backdrops range from The Terrace, The Deck and Sunset Loft to the Harborview Ballroom. An exceptional fine dining menu and attentive restaurant style service deepen the exclusive experience. Harbor Club at Prime epitomizes the fashionable surroundings and exceptional cuisine that mark the signature style of Bohlsen Restaurant Group (www.brgroup.biz) and its award-winning dining establishments.

ABOUT PRIME: AN AMERICAN KITCHEN & BAR (117 New York Avenue, Huntington, NY, 631.385.1515, www.restaurantprime.com): Opened in 2006, Prime is among one of the finest restaurants not just on Long Island, or in New York, but in the world. Honored with an International Star Diamond Award from The American Academy of Hospitality Sciences, it also represented Long Island in an I Love New York luncheon at Manhattan's James Beard House. The latest trends in cuisine and design come together at Prime to present the most insatiable and fashionable of diners with a first choice dining destination whatever their mood. Under one roof, diverse menus combine classic favorites with modern twists to be savored in surroundings of equally balanced contrasts with a striking décor. A la carte selections include primers, raw bar favorites, mizu sushi, steaks and chops, surf and turf, and, hand-made desserts. Dine in the elegant dining room or private Vine Rooms, at the bar, in the Lodge or outside on the Porch, the Fantail Deck, dockside, at the Cabana Bar or on one's boat with Prime Picnic Basket service. The Prime experience is underscored by excellent service and topped off by a spectacular view of Huntington Harbor. Prime is part of Bohlsen Restaurant Group (www.brgroup.biz) which also includes the new Harbor Club at Prime.

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