the ANNIVERSARY

FVFNT

SUNDAY, MARCH $2^{\tiny{\text{ND}}}$ thru SUNDAY, MARCH $9^{\tiny{\text{TH}}}$ at P R I M E

\$65** 3-Course Prix Fixe Dinner | \$25** 3-Course Wine Pairing

FIRST COURSE

caesar salad

romaine, croutons, parmesan, caesar dressing prosecco, carla facciolo, brut, italy

caramelized figs

shaved prosciutto, almonds, goat cheese rosé, hampton water, languedoc, france

gnocchi

parmesan-white truffle sauce vermentino, litorale, tuscany, italy

SECOND COURSE

scottish salmon*

harissa spice carrots, lebneh, coix seed pinot noir, alta maría, santa maria valley, california

wild boar tagliatelle

spigarello, white wine, aged provolone sangiovese, piccini, chianti classico riserva oro, tuscany

roasted half chicken

honey cayenne glaze, grits, arugula, warm bacon dressing merlot blend, prime, raphael, north fork

THIRD COURSE

new york cheesecake

triple berry compote, fennel pollen streusel fortified riesling, raphael, north fork

triple chocolate sundae

dark chocolate chunk ice cream, chocolate syrup, chocolate crinkle cookie

dow's ruby port, portugal

spicy roll*

tuna or salmon

riesling, dr. thanisch, mosel, germany

nigiri trio tuna*

sweet & sour shishito, salmon, chive miso, hamachi, thai chili, cilantro (+\$10 supplement)

crémant de bourgogne, jaffelin, brut rosé

double r ranch hanger steak*

creamy polenta, roasted cippolini, salsa verde cabernet sauvignon, vigilance, red hills, lake county, california

petite filet*

peewee potatoes, sherry mustard reduction, parsley (+\$20 supplement)

cabernet blend, hourglass, hqiii, napa

butter-poached lobster add to any entrée \$39

berries & cream

fresh mixed berries, chantilly cream, shortbread cookie moscato d'asti, dosman, piedmont

Please kindly remember that complimentary cards are not able to be redeemed if anyone at the table enjoys this amazing menu. Thank you for your understanding.

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