

the ANNIVERSARY EVENT

SUNDAY, MARCH 2ND thru SUNDAY, MARCH 9TH at P R I M E

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

FIRST COURSE

spicy roll*

tuna, salmon, or hamachi
prosecco, zardetto, brut, italy

baby wedge salad

bacon, blue cheese, tomato, red onion, buttermilk ranch
sauvignon blanc, fernhook, marlborough, new zealand

gnocchi

parmesan-white truffle sauce
chardonnay, unoaked, domaine de la motte, pays d'oc, france

stamford landing roll*

tempura shrimp, avocado, spicy tuna, spicy mayo, eel sauce
riesling, feinherb, dr. h. thanish, mosel, germany

caesar salad

romaine, croutons, parmesan, caesar dressing
pinot grigio, gabriella, veneto, italy

salmon tartare*

horseradish, crispy shallots, avocado, smoked sea salt, bagel crisps
grüner veltliner, pratsch, austria

SECOND COURSE

australian wagyu sirloin* (\$12 supplement)

organic polenta fries, pecorino, roasted garlic aioli
tempranillo, covila, rioja, spain

wellington*

filet mignon, mushroom duxelles, brie fondue,
puff pastry, bordelaise
cabernet sauvignon, tarrica, paso robles, california

roasted branzino

broccolini, shaved fennel, olives, blood orange
pinot noir, plowbuster, willamette, oregon

seafood poke bowl*

tuna, salmon, hamachi, edamame, cucumber, baby bok choy,
avocado, sushi rice, aged soy-scallion sauce
crémant de bourgogne, jaffelin, brut rosé

house-made rigatoni

manila clams, broccoli rabe, italian sausage, white wine sauce,
gremolata
sangiovese, belcore, tuscan, italy

grilled pork loin chop*

sunchoke-apple purée, grilled cabbage-apple slaw,
grain mustard jus
pinot noir, alta maria vineyards, santa maria valley, california

petite filet mignon* (\$35 supplement)

lump crab gratin, crispy onion, fries
cabernet blend, hourglass hgiii, napa

japanese wagyu burger*

talleggio, grilled onion, tomato, romaine, truffle fries, brioche bun
malbec, zuccardi, serie a, mendoza, argentina

THIRD COURSE

profiteroles

butterscotch sauce, candied almonds, vanilla bean gelato
banyuls, la tour vieille, languedoc

crème brûlée

tropical fruit
muscat, quady electra, california

s'mores sundae

chocolate brownie, graham crisp, marshmallow,
salted caramel gelato
sherry, oloroso, bodegas emilio hidalgo, spain



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.

WWW.RESTAURANTPRIME.COM | 203.817.0700 | 78 SOUTHFIELD AVE, STAMFORD

Tax & gratuity not included. *Served raw, undercooked, or to your liking. Eating these items increases your chance of foodborne illness, especially if you have certain medical conditions. Many of the dishes we serve contain nuts, shellfish, and/or gluten. Please inform your server of any allergies prior to ordering.

STAM - 01.30.25