## the ANNIVERSARY E V E N T

SUNDAY, MARCH 2<sup>ND</sup> *thru* SUNDAY, MARCH 9<sup>TH</sup> *at* P R I M E<sup>T</sup> <sup>\$65<sup>++</sup></sup> 3-Course Prix Fixe Dinner | <sup>\$25<sup>++</sup></sup> 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

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.

**spicy roll**<sup>\*</sup> 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, hgiii, napa

butter-poached lobster

add to any entrée \$39

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



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Tax & gratuity not included. \*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 contain nuts, shellfish and/or gluten. Please inform your server of any allergies prior to ordering.