LONG ISLAND RESTAURANT WEEK

January 26th - February 2nd | Dinner Only | \$46 3-Course Prix Fixe | \$25 3-Course Wine Pairing

FIRST COURSE

caesar salad

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

nigiri trio*

tuna, sweet & sour shishito, salmon, chive miso, hamachi, thai chili, cilantro (+\$10 supplement) sauvignon blanc, dauny, sancerre, france

gnocchi parmesan-white truffle sauce vermentino, litorale, tuscany, italy caramelized figs shaved prosciutto, almonds, goat cheese grüner veltliner, pratsch, austria

spicy roll* tuna or salmon riesling, dr. thanisch, mosel, germany

SECOND COURSE

scottish salmon*

harissa spice carrots, lebneh, coix seed pinot noir, alta maria valley, ca

roasted half chicken

honey cayenne glaze, grits, arugula, warm bacon dressing cabernet sauvignon, vigilance, red hills, lake county, ca

miso brown butter pappardelle

lump crab, sage walnut breadcrumbs (+\$10 supplement) sangiovese, piccini, chianti classico riserva oro, tuscany pepper-crusted short rib roasted roots, polenta, black pepper jus, frisée, white balsamic merlot blend, prime, raphael, north fork

> petite filet* truffle-whipped potato, heirloom carrots, red wine sauce (+\$15 supplement) cabernet sauvignon, edge, alexander valley, ca

double r ranch hanger steak^{*}

onion soubise, bordelaise, beer-battered onion ring malbec, zuccardi, serie a, mendoza, argentina

THIRD COURSE

triple chocolate sundae

dark chocolate chunk ice cream, chocolate syrup, chocolate crinkle cookie fortified merlot, raphael, north fork **berries & cream** fresh mixed berries, chantilly cream, shortbread cookie *moscato d'asti, dosman, piedmont*

ENHANCEMENTS

butter-poached lobster \$39.

> parmesan crust \$6.

grilled shrimp \$20.

crème brûlée

vanilla bean fortified riesling, raphael, north fork



Selections subject to change based on availability. Thank you for your understanding.

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Tax & gratuity not included | Please note these specials cannot be combined with any promotions or complimentary cards. *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.