

SUNDAY, JANUARY 25<sup>TH</sup> - SUNDAY, FEBRUARY 1<sup>ST</sup>

# LONG ISLAND RESTAURANT WEEK

\$46" 3-Course Prix Fixe Dinner | \$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  
*grüner veltliner, pratsch, austria*

### gnocchi

parmesan-white truffle sauce  
*vermentino, littorale,  
tuscan, italy*

### caramelized figs

shaved prosciutto, almonds,  
goat cheese  
*sauvignon blanc, fernhook,  
marlborough, new zealand*

### spicy roll\*

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

## SECOND COURSE

### double r ranch hanger steak\*

onion soubise, beer-battered onion ring,  
bordelaise  
*cabernet blend, hourglass hglll,  
napa valley, ca*

### veal ragout

pappardelle, porcini mushroom,  
english peas, shaved parmesan  
(+10 supplement)  
*sangiovese, piccini, chianti classico,  
riserva oro, tuscan, italy*

### pork tenderloin

sweet potato, charred brussels sprouts,  
turnip, pickled cranberry, orange gastrique  
*merlot blend, prime, raphael,  
north fork of long island*

### roasted half chicken

honey cayenne glaze, grits,  
arugula, bacon dressing  
*cabernet sauvignon,  
high valley, ca*

### filet mignon frites\*

pepper-crusted filet mignon tail,  
au poivre sauce, french fries  
(+25 supplement)  
*malbec, zuccardi, serie e,  
mendoza, argentina*

### scottish salmon\*

peewee potato, persillade, crispy leeks  
*pinot noir, alta maria,  
santa maria valley, california*

## ENHANCEMENTS

butter-poached lobster 39. | parmesan crust 6. | grilled shrimp 20.

## THIRD COURSE

### berries & cream

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

### pear & apple crumble

bourbon caramel ice cream  
*dow's ruby port, portugal*

### crème brûlée

vanilla bean  
*fortified riesling, raphael,  
north fork of long island*



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 | 631.385.1515 | 117 N. NEW YORK AVE, HUNTINGTON

Menu Subject to Change. 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.

HUNT - 01.06.26