

# LONG ISLAND RESTAURANT WEEK

January 29<sup>th</sup> - February 5<sup>th</sup> | Dinner Only | \$44 3-Course Price Fix | \$25 3-Course Wine Pairing

## FIRST COURSE

### caesar salad

romaine, croutons, parmesan, caesar dressing

wine pairing: pinot grigio, gabriella, veneto, italy

### caramelized figs

shaved prosciutto, almonds, goat cheese

wine pairing: rosé, caves commandeur, "secrète," provence

### spicy roll\*

tuna or salmon

wine pairing: riesling, dr. thanisch, mosel, germany

### gnocchi

parmesan-white truffle sauce

wine pairing: chardonnay, shannon ridge, lake county, california

### tuna tiradito\* (\$10 supplement)

sweet & sour shishito, cilantro, daikon, sesame

wine pairing: pinot noir, lepage, burgundy, france

## SECOND COURSE

### petite filet mignon\* (\$20 supplement)

crispy potato, béarnaise, red wine sauce

wine pairing: cabernet blend, hgiii, hourglass, napa

### pepper crusted skirt steak\*

fried parmesan polenta, bordelaise,

roasted cippolini, thyme

wine pairing: cabernet sauvignon, vigilance, red hills, lake county, california

### roasted half chicken

honey cayenne glaze, grits, arugula, warm bacon dressing

wine pairing: sangiovese, villa s. andrea, chianti classico, tuscany

### scottish salmon\*

onion soubise, preserved mushroom, beet

wine pairing: pinot noir, brevity, santa rita hills, california

### surf & turf upgrade (\$39 supplement)

add a butter poached lobster to any entrée

## THIRD COURSE

### new york cheesecake

triple berry compote, fennel pollen streusel

wine pairing: late harvest torrentes, tardio, mendoza, argentina

### warm bread pudding

butterscotch sauce, rum raisin gelato

wine pairing: moscato, dosman, piedmont, italy

### prime fudge sundae

caramel corn, peanuts, mackinac island fudge gelato

wine pairing: dow's ruby port, portugal



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 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.