



HARBOR POINT RESTAURANT WEEK

MONDAY, MARCH 5TH through SUNDAY, MARCH 11TH

\$35 THREE COURSE PRICE FIXED MENU

\$50 with paired wines

STARTERS

SPICY SHRIMP ROLL

avocado, cucumber, mango, togarashi, sesame, scallion, spicy mayo

wine pairing: riesling kabinett, dr. h. thanish, mosel, germany

PRIME SALAD

mesclun, balsamic vinaigrette, warm goat cheese, applewood smoked bacon

wine pairing: sauvignon blanc, natura, emiliana, chile

GNOCCHI

parmesan-white truffle sauce

wine pairing: chardonnay, unoaked, domaine de la motte, pays d'oc, france

MAIN

GRILLED SIRLOIN

roasted fingerling potato, shallots, salsa verde, roasted garlic

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

ROASTED ORGANIC CHICKEN

mashed potatoes, sautéed spinach, bacon, spring onions, bordelaise

wine pairing: sangiovese, belcore, tuscan, italy

SCOTTISH SALMON

miso roasted eggplant, citrus-soy glaze, maitake mushrooms

wine pairing: pinot noir, plowbuster, willamette, oregon

DESSERT

CRÈME CARAMEL

dulce de leche, tropical fruit salsa

wine pairing: muscat, vin doux, samos, greece

WARM BANANA & CHOCOLATE BRIOCHE BREAD PUDDING

toffee sauce, spiced crème

wine pairing: sherry, px 1970, dios baco

Tax and gratuity are not included.

RESERVATIONS

*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 at Prime: An American Kitchen & Bar contain nuts, shellfish and/or gluten. Please inform your server of any allergies prior to ordering. Thank you!