



HARBOR POINT RESTAURANT WEEK

FEBRUARY 18th – FEBRUARY 24th

\$35.00 3-COURSE PRICE FIXED
+\$15.00 for wine pairings

FIRST COURSE

wedge salad

baby iceberg, blue cheese, ranch dressing,
red onion, applewood smoked bacon

gnocchi

shaved parmesan,
parmesan-white truffle sauce

spicy shrimp & escolar roll

avocado, cucumber, sesame, scallion,
jalapeño, spicy mayo

SECOND COURSE

grilled prime ny strip

charred curry-spiced cauliflower,
roasted garlic puree

roasted organic chicken

haricot vert, morel mushroom,
red pearl onion

pan roasted grouper

olive & roasted pepper relish,
soft mascarpone polenta, romesco

THIRD COURSE

crème caramel

dulce de leche, tropical fruit salsa

key lime tart

candied lemon, coconut sorbet,
toasted coconut

Tax and gratuity not included

Prime Stamford | 203.817.0700 | RestaurantPrime.com

*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 at Prime contain nuts, shellfish and/or gluten. Please inform your server of any allergies prior to ordering.