

THE PRIME

\$85 per Person (excluding T & T)

3 Course Menu

FIRST COURSE

GALLERY SALAD

Mesclun greens, tomatoes, onions, carrots, sun dried tomatoes, kalamata olives.

LOBSTER BISQUE

Creamy and smooth with a touch of Hennessy.

TUNA TARTARE CANDLI

Served with avocado mousse.

GRILLED OYSTERS

Topped with bacon bits and bleu cheese.

SECOND COURSE

NY STRIP STEAK (14 OZ)

Roasted Yukon golden potatoes, braised vegetables and topped with brandy peppercorn sauce.

FILET MIGNON (8 OZ)

Potato au gratin, Parisian vegetables, topped with gorgonzola chive butter.

GRILLED MAHI-MAHI

Roasted red pepper risotto and topped with tomato artichoke bruschetta.

DUCK BREAST

Seared Hudson Valley duck breast, celery root puree, braised mustard greens, orange black cherry gastrique.

THIRD COURSE

COCONUT CRÈME BRÛLÉE

Coconut puree, Madagascar vanilla bean, caramelized sugar, fresh whipped cream.

FLOURLESS CHOCOLATE CAKE

Home-made Belgian chocolate cake vanilla gelato, fresh whipped cream.

KEY LIME PIE

Fresh key lime, pecan crust, fresh whipped cream.