



**To Begin**

**\$18**

Grilled Gem Lettuce, Spring Onion Aioli, Capers, Boquerones

Braised Eggplant, Avocado, Bok Choy, Ginger Vinaigrette

Vichyssoise, Caviar, Potato, Chive

**To Continue**

**\$24**

Fruits de Mer, Saffron Pici, Heirloom Tomato

Crudo of Tuna, Watermelon Radish, Baby Fennel, Citron

Roasted Foie Gras, Caramelized Brioche, Ground Berries

**To Finish**

**\$36**

Prime Hanger Steak, Romesco, Roasted Cauliflower, Mustard Jus

Crispy Young Hen, Summer Squash, Vadouvan, Lime Aioli

Seared Scallop, Sorrel, Asparagus, Coriander Sabayon

Prime 8 oz. Burger, Brie Cheese, Truffle Aioli

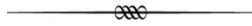


Chef's Tasting Menu – Summer 2017  
(entire table must participate)

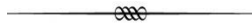
\$85

*Wine Pairings : \$50*

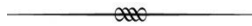
Grilled Gem Lettuce, Spring Onion Aioli, Capers, Boquerones  
*Alphonse Mellot, Pouilly Fumé, Loire, France 2012 (S. Blanc)*



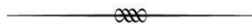
Vichyssoise, Caviar, Potato, Chive  
*Pearl-Morissette, "Cuvée Black Ball", Ontario, Canada 2013 (Riesling)*



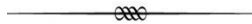
Crudo of Tuna, Watermelon Radish, Baby Fennel, Citron  
*Albamar, Rias Baixas, Spain 2015 (Albariño)*



Fruits de Mer, Saffron Pici, Heirloom Tomato  
*Teutonic Wine Company, "Maresh Vineyard", Dundee Hills,  
Oregon, U.S. 2015 (Pinot Gris)*



Prime Hanger Steak, Romesco, Roasted Cauliflower, Mustard Jus  
*Sequoia Grove, Rutherford, Napa Valley 2013 (Cabernet Sauvignon)*



Caramel Crunch, Milk Chocolate, Nutella Brownie, Salted Caramel, Hazelnut Gelato  
*Château Cousteau, Cadillac, Bordeaux, France 2009 (S. Blanc, Sémillon)*

Executive Chef Nick Dostal  
Executive Pastry Chef Evan Sheridan