

December 31st, 2018

New Year's Eve



FIRST

choice of one

PRIME'S SIGNATURE CAESAR SALAD

romaine hearts, buttermilk dressing, shaved Grana Padano
torn focaccia, warm smoked bacon lardons

JUMBO SHRIMP COCTAIL

Grey Goose cocktail sauce, lemon

EAST COAST LOBSTER CHOWDER

smoked bacon, cauliflower, shrimp, and scallop

CENTER CUT ICEBERG

avocado mouse, duck egg, fried chorizo,
crumbled blue cheese, Greek yogurt ranch

BEET CARPACCIO

pistachio, feta, baby arugula, Banyul's vinaigrette

COLOSSAL BLUE CRAB CAKE

apple slaw, triple crunch mustard remoulade, chipotle paint

MAIN

choice of one

SPATCHCOCK 1/2 CHICKEN

scallion whipped potatoes, preserved lemon salsa verde

ROASTED ONTARIO LAMB RACK

goat cheese potato gratin, red onion agrodolce, Shiraz reduction

"EVERYTHING" CRUSTED ATLANTIC SALMON

Peruvian blue potatoes, hot and sour carrot jus

DUO OF SURF AND TURF

6oz lobster tail, lobster ravioli and slow braised Angus short rib

ROASTED MUSHROOM RAVIOLI

garlic fried kale, caramelized cauliflower, truffle cream sauce

8 OZ. AAA BEEF TENDERLOIN

horseradish mashed Yukon's, fine beans, charred tomato, red wine jus

—● upgrade to: ●—

16 OZ. ANGUS RIB EYE

\$20 surcharge

16 OZ. US PRIME STRIPLOIN

\$30 surcharge

Additions - \$10:

Maple whiskey glazed carrots

Pecorino roasted cauliflower

Forest mushrooms, thyme, Jus

Smoked bacon brussel sprouts

Asparagus, charred tomato

6 oz lobster tail - \$23

DESSERT

choice of one

PRIME'S CHOCOLATE LAYER CAKE

Nutella pudding hazelnut cookie crumb

WHIPPED CHEESECAKE IN A JAR

bourbon vanilla, sour cherry, almond biscuit crumble

MEYER LEMON TART

wild blueberry yuzu compote, white chocolate sabayon

STICKY TOFFEE PUDDING

cranberry caramel, vanilla cream

\$99 per person ++

Menu items subject to change to ensure freshness and quality.