PRIME 131

# THANKSGIVING MENU 85/PERSON

## À LA CARTE APPETIZERS AND SUSHI

**GRILLED SOURDOUGH** french butter 11

**DINOSAUR BONE MARROW** onion jam, braised short rib, grilled sour dough 28

**JUMBO LUMP MINI CRAB CAKE** spicy mayo, frisée, chili threads 32

**FIVE SET NIGIRI CHEF'S CHOICE** 39

**YELLOWTAIL SERRANO** cucumber, kizami wasabi, scallions, wasabi mayo 23

**DRAGON ROLL** shrimp tempura, jumbo lump crab salad, mango, avocado, sriracha 21

**EDAMAME** salted or spicy 9

**PARKER ROLLS** 11

## FIRST COURSE

*(Choice of One)*

**PRIME 131 CHOPPED SALAD**
house mixed baby greens, shaved red onion, cherry tomato, crumbled feta, plum vinaigrette (vg)

**GRILLED ROMAINE SALAD**
lemon candy, parmesan breadcrumbs, anchovy, black garlic dressing

**SMOKED CLAM CHOWDER**
bacon bits, crispy potato, chili oil, chives

**CRUNCHY SPICY TUNA ROLL**
avocado, tama arare, kaiware, sweet soy sauce

**CHILLED OYSTERS**
1/2 dozen, fresh wasabi, shallot ponzu

## SECOND COURSE

*(Choice of One)*

**OVEN ROASTED TURKEY BREAST**
gravy, turkey leg herb stuffing, sweet potato, toasted marshmallow, orange cranberry sauce, grilled asparagus

**GRILLED BONE-IN SHORT RIB**
chimichurri, garlic breadcrumbs, grilled asparagus

**GRILLED BRANZINO**
fresh herb salad, brown butter, charred broccolini

**WAGYU SKIRT STEAK**
fourme d'ambert cheese, compressed peppers, wild mushrooms, chili vinaigrette

**8OZ PRIME FILET**
garlic confit, ponzu charred scallion, loaded short rib mashed potatoes, truffle jus

**MISO-GLAZED COD**
bok choy, coconut-lemongrass espuma

## THIRD COURSE

*(Choice of One)*

**GRANNY SMITH APPLE CRISP**
streusel, vanilla ice cream

**CRANBERRY BLACK FOREST**
cocoa mud cake, spiced cranberry & cherry compote, ivory whipped ganache

**SKILLET BROWNIE**
66% chocolate, brown butter vanilla ice cream, frosted pecans

**PUMPKIN CROISSANT BREAD PUDDING**
brandy caramel, candied pecans, eggnog ice cream

## SIDES

**TRADITIONAL HERB STUFFING** 11

**THAI CURRY SWEET POTATO**
sweet potato, toasted marshmallow, candied pecans 11

**SHORT RIB LOADED MASHED POTATO**
truffle jus 18, add raclette cheese 22

**GRILLED ASPARAGUS** ricotta, mojo rojo 16

**CHARRED BROCCOLINI** chili dill oil, arare 16

**RICOTTA STUFFED MAC AND CHEESE**
toasted bread crumb, parsley 18

*Add Truffle Service to Any Item +30*

A 3% Restaurant Operations Fee has been added to your check. This fee helps offset rising operational costs. We appreciate your understanding and continued support.