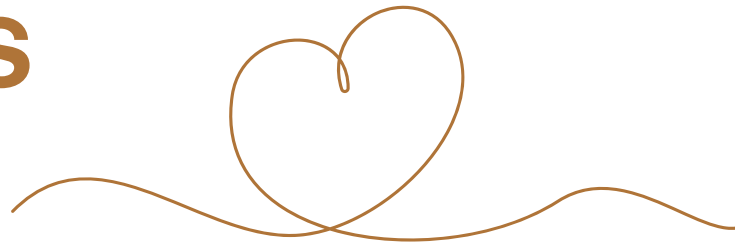


VALENTINE'S DAY MENU

131 PER PERSON



STARTERS

CHOICE OF ONE

CHEF'S CHOICE 3PC NIGIRI OR SASHIMI*

VALENTINE'S BLUE FIN ROLL*

Akami, Otoro, Cucumber, Kizami, Wasabi, Negi

SEARED SPICY SALMON ROLL*

Spiced Salmon Mix, Seared Salmon, Spicy Mayo, Ponzu

EAST COAST OYSTERS* (4 EA)

Raw: Shallot Ponzu, Wasabi
Roasted: Coconut Chili, Paprika Crumbs

ROASTED VEAL BACON

Grilled Pineapple & Charred Negi Salsa

THAI CURRY LOBSTER BISQUE

Lobster Mango Salad, Coconut Cloud

JUMBO LUMP CRAB CAKES (4 EA)

Spicy Aioli, Frisée, Lime Vinaigrette

GRILLED ROMAINE SALAD

Candied Lemon, Parmesan, Anchovy, Black Garlic Dressing

ENTRÉES

CHOICE OF ONE

8OZ PRIME FILET*

Confit Garlic, Ponzu Scallion, Truffle Mashed Potatoes, Asparagus
(Add-on Lobster Tail +30)

14OZ PRIME STRIP*

Confit Garlic, Roasted Maitake, Porcini Butter

WAGYU SKIRT STEAK*

Fourme d'Ambert Cheese, Peppers, Chili Vinaigrette

GRILLED SHORT RIB

Chimichurri, Tempura Negi

GRILLED MARINATED CHICKEN

Espelette, Crispy Baby Potatoes, Spicy Aioli

GRILLED BRANZINO

Herb Salad, Kimchi Grits, Lemon

MISO COD

Grilled Bok Choy, Coconut Lemongrass Espuma

WHOLE ROASTED LOBSTER

Roasted Lemon, Garlic Ponzu Butter

18OZ WAGYU RIBEYE* (+45)

Confit Garlic, Ponzu Scallion

À LA CARTE

PARKER HOUSE ROLLS

Cheddar Butter 11

HAMACHI CARPACCIO*

Orange, Shishito, Wakamoto Ponzu 23

GRILLED NAAN

Baba Ganoush, Labneh, Whipped Ricotta 28

DINOSAUR BONE MARROW

Onion Jam, Braised Short Rib,
Grilled Sourdough 26

CHICKEN FRIED LOBSTER

Brown Butter Aioli, Lemon Gel,
Micro Cilantro 38

PRIME 131 ROLL*

A5 Wagyu, Foie Gras, Shrimp Tempura, Shiso,
Avocado, Yuzu Aioli, Eel Sauce 68

BLUE FIN TASTING*

2 Akami, 2 Chutoro, 2 Otoro, Negi Roll 60

DESSERTS

CHOICE OF ONE

STRAWBERRY PISTACHIO MOUSSE CAKE

Strawberry Diplomat Cream, White
Chocolate Mousse

KIRSCH CHERRY CHOCOLATE CHEESECAKE

Brandied Cherries, Golden Chocolate
Ganache

MATCHA FRANGIPANE TART

Black Sesame Seed Ice Cream, Miso Caramel,
Toasted Almonds

A 3% Restaurant Operations Fee will be added to all checks. This fee helps offset rising operational costs. We appreciate your understanding and continued support.

*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Please inform your server if anyone in your party has a food allergy.

P R I M E | 3 |

GOLDEN STANDARD COCKTAILS

OPULENT ESPRESSO MARTINI

house-infused vanilla bean patrón reposado tequila, mr black coffee liqueur, maven cold brew 18

GOLD FASHIONED

house blend of whistlepig piggyback rye 6 year, jameson irish whiskey, house-made cabernet simple syrup 18

GOLDEN "B"

maker's mark bourbon, lemon juice, sweetbird honeycomb, sparkling brut, gold dust 17

COSMOBELLE

absolut citron vodka, cointreau, sweetbird dragon fruit & papaya, lime juice, cranberry juice 18

GILDED GOOSE

grey goose vodka, martini & rossi dry vermouth 20
make it shaken & salted, add french fries for a salty twist +5

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

RUFFINO

Prosecco, Veneto DOC 16

TELMONT

'Réserve Brut', Épernay 28

NICOLAS FEUILLATTE

'Rosé' Brut, Chouilly 26

WHITES & ROSÉS

SANTA MARGHERITA

Pinot Grigio, Alto Adige DOC 17

EMMOLO

Sauvignon Blanc, Napa Valley 16

CAMBRIA 'KATHERINE'S VINEYARD'

Chardonnay, Santa Barbara 15

STAG'S LEAP

Chardonnay, Napa Valley 18

MIRAVAL

Rosé, Côtes de Provence 16

DOMAINE DE LA CHEZATTE

Sancerre Rosé, Loire Valley 18

SAKE

YOSHI NO GAWA 'WINTER WARRIOR'

Junmai Ginjo, Niigata 16

REDS

BENTON-LANE

Pinot Noir, Willamette Valley 16

FLOWERS

Pinot Noir, Sonoma Coast 24

CORAZON DEL SOL

Malbec, Mendoza 16

MARKHAM

Merlot, Napa Valley 16

AUSTIN HOPE

Cabernet Sauvignon, Paso Robles 23

OBERON

Cabernet Sauvignon, Napa Valley 18

CAYMUS

Cabernet Sauvignon, Paso Robles 25

DOMAINE DE CABASSE

'Cuvée Marguerite',
Côtes-du-Rhône 16

MADAME DE BEAUCAILLOU

Bordeaux Blend, Haut-Médoc 16

TREFETHEN 'ESHCOL'

Meritage, Oak Knoll District 16

HANDSHAKEN COCKTAILS

JADE IN THE SHADE

roku gin, sweetbird mint, matcha, lime juice, egg white 16

LYCHEETINI

haku vodka, lime juice, lychee reäl, sweetbird peach 16

SCOTTISH MANHATTAN

glenfiddich 12 year scotch, martini & rossi sweet vermouth, bitters 22

NEGRONI BIANCO

bombay sapphire gin, italicus rosalia di bergamotto, cinzano vermouth bianco 16

TEQUILA TWILIGHT

casamigos blanco tequila, cointreau, dragonfruit, agalima organic sour, sweetbird dragon fruit & papaya 16

MYSTIC GARDEN

the botanist gin, cointreau, lemon juice, sweetbird honeycomb, basil, fever-tree lime & yuzu 18

YUZU BASIL MARTINI

ketel one vodka, yuzu reäl, ginger reäl, basil 16

NO PROOF REQUIRED

LAVENDER LEMONADE

sweetbird lavender, lemonade & honeycomb syrups, sparkling water 10

ROSE MULE

sweetbird rose syrup, ginger beer, fresh lime juice, sparkling water 10

ISLAND TIME

sweetbird coconut & peach syrups, fresh lime juice, red bull red edition 10

PEACH BLOSSOM FIZZ

sweetbird jasmine lime iced tea & peach syrups, sparkling water 10

RED BULL 7

RED BULL SUGARFREE 7

RED BULL RED EDITION SUGARFREE 7

HEINEKEN 0.0 7

BEER

HEINEKEN 8

DOS EQUIS LAGER 8

MILLER LITE 7

BLUE MOON BELGIAN WHITE 8

VOODOO RANGER IPA 8

MICHELOB ULTRA 7

P R I M E I 3 I