

PEACHES *Prime*

Mother's Day Dinner

TO START

SWEET CORN BISQUE *tomato chutney, basil*

ROASTED BEETS *citrus, herbed goat cheese, candied pecans, arugula (v)*

CAESAR SALAD *garlic croutons, parmesan-anchovy dressing*

GARLIC SHRIMP SCAMPI *roasted garlic butter, olive oil toasted sourdough*

GRILLED OCTOPUS *golden potatoes, kale, scallion, lemon, harissa aioli*

THE LEWIS *cast-iron spinach and artichoke dip, crispy tortillas (v)*

SALMON CAKE *celery root remoulade, lemon aioli*

MAINS

LOBSTER BUCATINI *fra diavolo, garlic breadcrumbs (+\$10)*

ATLANTIC SALMON *spring vegetables, green goddess*

PRIME FRIED CHICKEN *whipped potatoes, dressed market greens*

SHRIMP AND GRITS *roasted garlic butter, kale, mushrooms, white wine*

ROASTED LAMB CHOPS* *whipped potatoes, asparagus, chimichurri (+\$10)*

BRAISED SHORT RIB *12 hour short rib, whipped potatoes, salsa verde*

STEAK FRITES *cabernet sauvignon bordelaise sauce, handcut fries*

SPICY RIGATONI *San Marzano tomato, Tito's vodka, cream, ricotta (v)*

OXTAIL FETTUCCINE *oxtail bolognese, allspice, scotch bonnet*

DESSERTS

NEW YORK'S BEST CHEESECAKE

TOASTED BUTTERMILK CAKE *seasonal fruit*

BELGIAN CHOCOLATE BROWNIE BAR *whipped cream*

\$69/pp.