

PEACHES

Prime

VALENTINE'S DAY 2026

APPETIZERS

CAESAR SALAD *romaine, kale, garlic croutons, parmesan-anchovy dressing (v)*

COCONUT SQUASH BISQUE *butternut squash, coconut crema, sweet spices (V)*

SESAME WINGS *korean spice, ginger, honey, black and white sesame*

GARLIC SHRIMP SCAMPI *roasted garlic butter, pugliese bread*

SALMON TARTARE CRISPY RICE *avocado, jalapeño*

BLUE POINT OYSTERS *chile crisp and cilantro*

JUMBO CRAB CAKE *celery root remoulade (+\$5 supplement)*

MAINS

LOBSTER BUCATINI *spicy tomato fra diavolo, toasted breadcrumbs*

ATLANTIC SALMON *carolina rice, broccolini, coconut sauce*

CRISPY HOT HONEY SHRIMP *blue crab fried rice, sesame salad*

OXTAIL FETTUCCHINE *oxtail bolognese, allspice, scotch bonnet*

BLACK TRUFFLE CACIO E PEPE *artisanal malfandine, chive oil (v)*

SHORT RIB BOURGUIGNON *braised short rib, vidalia, oyster mushrooms, bacon*

CENTER CUT RIBEYE *whipped potatoes, prime one sauce (+\$10 supplement)*

LAMB CHOPS *crispy duck fat potatoes, creamed kale, red wine sauce (+\$15 supplement)*

DESSERT

the best new york **CHEESECAKE**

CHOCOLATE BLACKOUT TART

PINEAPPLE UPSIDE DOWN CAKE

PRIX FIXE \$95

*vegan options available upon request
no substitutions*