



August 7<sup>th</sup> – 20<sup>th</sup>

## Prime Farm to Table Restaurant

3 Courses \$39 per person or \$55 per person paired with wines.  
*Excludes tax & gratuity.*

**1<sup>st</sup>**

### Chilled melon soup

micro basil & crème fraîche

### Tomato-peach salad

cucumbers, watermelon gel & zucchini vinaigrette

### Grilled Spanish octopus

Calabrian chili butter, shaved red onions & smashed golden beets

### Mushroom tartine

18-month Serrano ham, crispy mushrooms, black radish, herbed ricotta & brioche

**2<sup>nd</sup>**

### Ricotta gnocchi

summer vegetables & fermented lemon butter sauce

### Pan roasted Texas striped bass

miso corn broth & kimchi

### Local chicken 4 ways

sausage, sous vide breast, crispy skin, six-minute farm egg,  
beets & carrots

### 24hr beef short ribs

horseradish gremolata, carrots, potato, pickled beet & jus

**3<sup>rd</sup>**

### Olive oil cake

Seasonal accoutrement & whipped cream

### Chocolate terrine

fig leaf crème anglaise & hazelnut

Prime will donate \$8 of each dinner to the North Texas Food Bank.