PRIME

# Wonderful Wines of the USA

## Four Course Dinner with wine pairing

£59.9pp

*The first in our 2026 Wine Dinner Series sees us head stateside to the USA celebrating, in particular, the fabulous wineries of California. As usual our Executive Chef Jamie Robertson has curated an outstanding menu to pair beautifully with our selected wines.*

## TO BEGIN

### Classic Lobster Roll

Poached lobster dressed with burnt lemon aioli, shredded iceberg, butter toasted brioche

White Wine Pairing

Picpoul, Bonny Doon, Monterey, California

## SECOND COURSE

### Rissoto Arabiatta

Chilli, confit cherry tomatoes, sun blush tomato compot, parmesan crisp

White Wine Pairing

Viognier, Bogle, Clarksburg, California

## MAIN COURSE

### Rib Eye 2 Ways

Grilled Rib eye "fillet" served with a compote of rib cap, bone marrow jus, cauliflower cheese gratin

Red Wine Pairing

Cabinet Sauvignon, Bonterra Organic Vineyards, Hopland, California

## TO FINISH

### Hand Shaved Tete de Moine cheese

Fruit loaf, truffle honey, balsamic caviar

Dessert Wine Pairing

Merlot, Bogle, Clarksburg, California

*All of our menu is freshly prepared to order & some dishes contain nuts. Because of this we are unable to confirm that any dish is completely nut free. 12.5% Gratuity is added to the bill. All gratuities go to our staff*