



# PRIME + PROPER

EST MMXVII — DETROIT, MI

## HORS D'OEUVRES

### RAW OYSTERS

\$19 per five / \$40 per dozen

### SHRIMP COCKTAIL

\$6 per piece / \$70 per dozen

### SNOW CRAB CLAWS

\$6 per piece / \$70 per dozen

### BIGEYE TUNA POKE

\$6 per piece / \$70 per dozen

### DRY AGED STEAK TARTARE CROSTINI

\$5 per piece / \$60 per dozen

### KING SALMON MOUSSE GOUGÈRE

\$4 per piece / \$48 per dozen

### CAVIAR + LATKES

\$12 per piece / \$140 per dozen



## DINNER MENU A

\$80 PER PERSON (EXCLUDING TAX & GRATUITY)

COFFEE & HOT TEA ARE INCLUDED

### FIRST COURSE

CHOOSE ONE

#### CAESAR

romaine leaves / pecorino romano / semolina crouton / white anchovy / caesar dressing

#### P+P LOUIE

butter bibb lettuce / cured yolk / tomato / asparagus / avocado / poppy seed dressing

### ENTRÉES

CHOOSE THREE

#### 8 OZ. RIBEYE "FILET"

#### OTTO'S FARM AIRLINE CHICKEN BREAST

#### ORA KING SALMON

#### 10 OZ. HERITAGE BERKSHIRE BONE-IN PORK CHOP

### SIDES

CHOOSE ONE / SERVED FAMILY STYLE

#### ASH ROASTED POTATOES

house cultured butter / fleur de sel

#### POMMES PURÉE

de robuchon

#### MAC + CHEESE

gruyere / reserve cheddar / torchio pasta

### VEGETABLES

CHOOSE ONE / SERVED FAMILY STYLE

#### ASPARAGUS

sauce gribiche / lardo

#### CARROTS

pistachio / orange honey

### DESSERT

CHOOSE ONE

#### CLASSIC VANILLA CHEESECAKE

#### SCOOP OF ICE CREAM OR SORBET

chocolate / vanilla / butter brickle / mango sorbet / sour cherry sorbet



## DINNER MENU B

\$105 PER PERSON (EXCLUDING TAX & GRATUITY)  
COFFEE & HOT TEA ARE INCLUDED

---

### FIRST COURSE

CHOOSE TWO

#### CAESAR

romaine leaves / pecorino romano / semolina crouton / white anchovy / caesar dressing

#### P+P LOUIE

butter bibb lettuce / cured yolk / tomato / asparagus / avocado / poppy seed dressing

#### CHOPPED WEDGE

iceberg / tomato / red onion / bacon / point Reyes blue cheese / buttermilk dressing / sherry gastrique

---

### ENTRÉES

CHOOSE THREE

#### 8 OZ. RIBEYE "FILET"

#### OTTO'S FARM AIRLINE CHICKEN BREAST

#### ORA KING SALMON

#### JUMBO SHRIMP SCAMPI

#### 10 OZ. HERITAGE BERKSHIRE BONE-IN PORK CHOP

---

### SIDES

CHOOSE ONE / SERVED FAMILY STYLE

#### ASH ROASTED POTATOES

house cultured butter / fleur de sel

#### POMMES PURÉE

de robuchon

#### MAC + CHEESE

gruyere / reserve cheddar / torchio pasta

---

### VEGETABLES

CHOOSE TWO / SERVED FAMILY STYLE

#### ASPARAGUS

sauce gribiche / lardo

#### WHOLE CAULIFLOWER

espelette pepper / garlic tahini / lemon

#### CARROTS

pistachio / orange honey

---

### DESSERT

CHOOSE ONE

#### CLASSIC VANILLA CHEESECAKE

#### SCOOP OF ICE CREAM OR SORBET

chocolate / vanilla / butter brickle / mango sorbet / sour cherry sorbet



## DINNER MENU C

\$130 PER PERSON (EXCLUDING TAX & GRATUITY)  
COFFEE & HOT TEA ARE INCLUDED

---

### FIRST COURSE

CHOOSE TWO

#### CAESAR

romaine leaves / pecorino romano / semolina crouton / white anchovy / caesar dressing

#### P+P LOUIE

butter bibb lettuce / cured yolk / tomato / asparagus / avocado / poppy seed dressing

#### CHOPPED WEDGE

iceberg / tomato / red onion / bacon / point Reyes blue cheese / buttermilk dressing / sherry gastrique

---

### ENTRÉES

CHOOSE THREE

#### 8 OZ. RIBEYE "FILET"

#### OTTO'S FARM AIRLINE CHICKEN BREAST

#### ORA KING SALMON

#### JUMBO SHRIMP SCAMPI

#### 14 OZ. DRY AGED PRIME NEW YORK STRIP

---

### SIDES

CHOOSE TWO / SERVED FAMILY STYLE

#### ASH ROASTED POTATOES

house cultured butter / fleur de sel

#### SWEET POTATO GNOCCHI

thyme / tuscan kale / pecorino romano

#### MAC + CHEESE

gruyere / reserve cheddar / torchio pasta

#### POMMES PURÉE

de robuchon

---

### VEGETABLES

CHOOSE TWO / SERVED FAMILY STYLE

#### WHOLE CAULIFLOWER

espelette pepper / garlic tahini / lemon

#### GRILLED SWISS CHARD + SPINACH GRATIN

pecorino romano / rye

#### ASPARAGUS

sauce gribiche / lardo

#### CARROTS

pistachio / orange honey

---

### DESSERT

CHOOSE TWO

#### CLASSIC VANILLA CHEESECAKE

#### TRIO OF ICE CREAM / SORBET WITH PIZZELLE

chocolate / vanilla / butter brickle / mango sorbet / sour cherry sorbet