

Primrose

Restaurant Week Menu

\$55 per person

(entire table must participate)

First Course / select one

French Onion Soup – Dashi/mushroom broth, crostini, Gruyere (v)

Crispy Baby Back Ribs – Yuzu/tamarind glaze, pickled chilis, sesame, herbs (gf)

Fried Oysters – Remoulade, pickled shallots & chilis

Second Course / select one

Lil' Chicken Pot Pie – Fennel, Shitake mushroom, puff pastry

Squash Agnolotti – Vegetable brodo, pine nuts, sage, pecorino, sumac (v)

N.C. Brook Trout – Robuchon potatoes, capers, sauce meuniere (gf)

Dessert / select one

Chocolate Mousse – Chantilly

Basil Pana Cotta – Orange gelee



tax and gratuity not included

V=Vegetarian GF= Gluten Free CE= Contains Egg CN = Contains Nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server to any dietary restrictions. No substitutions, please.

A 20% service fee will be added to all guest checks and be used to cover our increasing operational costs.