

1924 PRIME

High Point University

First Course

Cream of Tomato Basil Soup

Basil, chevre, croutons

Loaded Baked Potato Soup

Sour cream, bacon, cheddar, scallions

Hearts of Romaine Caesar

Garlic croutons, parmesan cheese

Parmesan Caesar dressing

Iceberg Wedge

Crumbled gorgonzola, bacon, tomatoes

Cucumbers, blue cheese dressing

Pixiepincher Farm's Artisan Lettuces

Strawberry Salad

Honey goat cheese, candied pecans

Balsamic vinaigrette

Creamy Artichoke & Boursin Cheese Dip

Baguette crostinis

Fried Brussels Sprouts

Creamy bacon balsamic aioli

Roasted red pepper chipotle aioli

Sides

Garlic Mashed Potatoes

Baked Potato

Creamed Corn

Wild Mushrooms

Main Course

Pasta alla Norma

Rigatoni, fire roasted tomatoes, eggplant, basil

Shaved ricotta salata

~Shrimp, chicken or vegetarian~

Crispy Duck Confit ~ Angel Hair Pasta

Chorizo, spinach, herb butter broth, shaved Grana

Sashimi Grade Center Cut Yellowfin Tuna

Jasmine rice, wasabi crème fraiche

soy ginger gastrique

Coleman Farm's All Natural

Marinated Grilled Chicken Breast

French beans, sun dried tomato wild mushroom jus

Norwegian Salmon Filet

Warm Mediterranean orzo salad

Maître d' hotel butter

U.S.D.A. Prime New York Strip*†

Brandy peppercorn sauce



Snake River Farms Wagyu Sirloin*†

Garlic mashed potatoes, red wine bordelaise

Snake River Farms Wagyu Flank Steak*†

Truffled frites, roasted garlic ~ black truffle butter

Steamed Broccoli

Parmesan Creamed Spinach

Asparagus

French Beans

† Rare – cold red center Medium-Rare – cool red center Medium – warm red center Medium-Well – hot pink center Well Done – no pink

Desserts will be presented by your Server.

*Consuming raw or undercooked animal products may increase risk of food borne illness.

1924 PRIME is a cellular phone free restaurant.