



BOHLSENRESTAURANTGROUP

**PRESS RELEASE**

**WHO:** Prime – An American Kitchen and Bar ([www.restaurantprime.com](http://www.restaurantprime.com))  
**WHAT:** Prime Hosts Lenz Wine Dinner to Unveil FREE Art Label  
**WHERE:** 117 New York Avenue, Huntington, NY, 11743  
**WHEN:** Wednesday, July 26<sup>th</sup> 2017

**PRIME HOSTS LENZ WINE DINNER TO UNVEIL FREE ART LABEL**

**HUNTINGTON, NY** – Please join us at **Prime: An American Kitchen & Bar** ([www.restaurantprime.com](http://www.restaurantprime.com)) on Wednesday, July 26<sup>th</sup> at 6:00PM for an exclusive wine dinner event with Long Island's own LENZ Winery.

Following a champagne reception at 6:30PM, LENZ will unveil the art wine label featured on the 2016 Rosé. The art wine label is a collaboration between Family Residences and Essential Enterprises, Inc. (FREE) and The LENZ Winery. Desiree, a special needs artist supported by FREE, has her painting HURRICANE from the esteemed collection entitled Ascension 2017, featured on this year's label.

FREE or Family Residences and Essential Enterprises (<http://www.familyres.org>), is a non-profit agency that works with children and adults with different disabilities. The art for the wine label was created by the artist in FREE's Fine Art and Art Therapy Programs. Each year one of the student's artwork is chosen to be on a label of wine that LENZ produces. This wine will be featured on the evening's wine dinner menu and is available for purchase. Proceeds go back to the artist.

Please call the restaurant to reserve your seat, as seating is limited. Prime will be serving this \$95 four-course price fixed menu (plus tax and gratuity):

**Champagne Reception**

Amuse Bouche

*Wine Pairing: Sparkling Lenz Cuvee, North Fork 2012*

**Sit-Down Dinner**

**First Course:**

Homemade Potato Gnocchi

Parmesan, Fresh Summer Truffles

*Wine Pairing: Sauvignon Blanc, Lenz, North Fork 2015*



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**Second Course:**

Line-Caught Wild Striped Bass

Crushed Potatoes, Malbec Reduction

*Wine Pairing: Malbec, Estate Selection, Lenz, North Fork 2013*

**Third Course:**

21 Day Dry Aged Black Angus NY Strip

Fingerling Potato Puree, Wild Mushroom Ragout, Bordelaise

*Wine Pairing: Merlot Estate Selection, Lenz, North Fork 2013*

**Fourth Course:**

Chef's Selection Local Cheeses

*Wine Pairing: FREE Art Labeled Rose, Lenz, North Fork 2016*

**ABOUT PRIME: AN AMERICAN KITCHEN AND BAR (117 New York Avenue, Huntington, NY, 631.385.1515 [www.restaurantprime.com](http://www.restaurantprime.com)):** Opened in 2006, Prime is among one of the finest restaurants not just on Long Island, or in New York, but in the world. Honored with an International Star Diamond Award from The American Academy of Hospitality Sciences, it also represented Long Island in an I Love New York luncheon at Manhattan's James Beard House. The latest trends in cuisine and design come together at Prime to present the most insatiable and fashionable of diners with a first choice dining destination whatever their mood. Under one roof, diverse menus combine classic favorites with modern twists to be savored in surroundings of equally balanced contrasts with a striking décor. A la carte selections include primers, raw bar favorites, mizu sushi, steaks and chops, surf and turf, and, hand-made desserts. Dine in the elegant dining room or private Vine Rooms, at the bar, in the Lodge or outside on the Porch, the Fantail Deck, dockside, at the Cabana Bar or on one's boat with Prime Picnic Basket service. The Prime experience is underscored by excellent service and topped off by a spectacular view of Huntington Harbor. Prime is part of The Bohlson Restaurant Group ([www.brgroup.biz](http://www.brgroup.biz)) which also includes a Prime in Stamford, Connecticut; Harbor Club at Prime in Huntington; Monsoon Steak & Sushi in Babylon Village; Tellers Chophouse, Verace and Pizza Parm in Islip; H2O Seafood & Sushi in East Islip and Smithtown.

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**ABOUT Family Residences and Essential Enterprises, Inc. (FREE):**

Family Residences and Essential Enterprises, Inc. (FREE), founded in 1977, benefits and proudly supports more than 4,000 individuals with intellectual/developmental disabilities, mental illness and traumatic brain injury. It is the mission of FREE to assist individuals of all abilities realize their full



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potential. FREE provides a diverse array of supports and services including: housing; recovery services; transition to work; employment; day, community and family services; respite; crisis services; education and after school support; specialty health services; and advocacy.

FREE also collaborates with a variety of diverse 501(c)(3) nonprofit partners on educational, vocational, rehabilitative and a myriad of other creative initiatives to enhance the local communities and the lives of more than 25,000 people that reside within them. Each of the valued partners of the FREE Network has a unique mission, vision and strategic goals that are aligned in purpose, and embody the spirit of the meaningful work we do every day. For more information, please call 516-870-7000 or visit [www.familyres.org](http://www.familyres.org).

#### **ABOUT The LENZ Winery:**

Founded in 1978, The LENZ Winery has some of the most mature vines in the region and given the extensive replanting of California vineyards to avoid further damage from the phylloxera louse, in the country as well. All LENZ wines are estate bottled, meaning they are made from grapes grown entirely in the LENZ vineyards. We strive to create wines that will be among the very best of its type, made anywhere in the world. The LENZ Tasting Room is open daily from 10am - 6pm. For more information, please call 631-734-6010.