

THE HARRISON

-Passed HORS D'OEUVRES-

MEAT

DUCK SPRING ROLLS

MINI PARMESAN AND SMOKED HAM FRITTERS

RARE BEEF TENDERLOIN ON ROQUEFORT TOASTS

MARINATED LAMB SKEWERS

CHICKEN SATAY

FISH

PHYLLO CRUSTED SHRIMP

SALMON TARTARE WITH A LOTUS ROOT CHIP

OYSTERS WITH CHILI MIGNONETTE
(supplemental charge of \$5 per person)

ICED JUMBO PRAWNS

SKATE FINGERS WITH BASIL MAYO

VEGETABLES

SHIITAKE MUSHROOM SPRING ROLL

GRILLED EGGPLANT AND MANCHEGO CHEESE CROQUETTE

SEASONAL VEGETABLE TEMPURA

BOCCONCINI "MINI MOZZARELLA AND HERBED PESTO"

PRIVATE DINING ROOM

-Seated Service-

APPETIZERS

RIGATONCINI

pork ragu, sweet & hot sausage & mascarpone

HOUSE CURED SALMON

caper, preserved lemon, crisp potato

HEARTS OF PALM SALAD

artichoke, favas, parmesan, truffle vinaigrette

BEEF CARPACCIO

ramps, quail egg, crouton, anchovy dressing

GRILLED ASPARAGUS SALAD

hard cooked egg, bread crumbs, lemon vinaigrette

BUFFALO MOZZARELLA

chilies, lemon, marjoram, black pepper

RAZOR CLAMS A LA PLANCHA

garlic butter, shallot, herbs

LITTLE GEM SALAD

radish, red onion, creamy herb dressing

BABY LETTUCE SALAD

shaved fennel, apple cider vinaigrette

ENTREES

SAUTEED SKATE MILANESE
pickled mushrooms & ramps, arugula, aioli

BRAISED PORK SHANK
mushrooms, green chilies, avocado-tomatillo salsa

VEAL T-BONE CHOP
peppadew, broccoli rabe, yukon, lemon

POTATO WRAPPED TROUT
sunchoke, french bean, almond, grainy mustard

SKILLET ROASTED CHICKEN
lemon, garlic, potato puree

SPINACH & FETA CAPPELLETTI
morels, ramps greens, brown butter

SAUTEED CALF'S LIVER
bacon-onion torta, chard, sherry vinegar sauce

PAN ROASTED FLUKE
asparagus, tomato, fingerling, cauliflower puree

CREEKSTONE HANGER STEAK
radicchio, pancetta, balsamic

SIDES (SERVED FAMILY STYLE & CHARGED PER ORDER)

TRUFFLED ORZO
mushrooms & pecorino 9

SAUTEED SPINACH 8

POTATO PURÉE 6

SPICY BROCCOLI RABE 8

SCHMALTZ FRIES W/MALT AIOLI 8

DESSERTS

CHOCOLATE CARAMEL TART
crème fraiche, maldon salt

PEANUT BUTTER BAR
chocolate ganache, candied peanuts

STEAMED LEMON PUDDING CAKE
shortbread, huckleberries, lemon cream

NEW YORK CHEESECAKE
blueberry compote, amaretti crust, lemon curd

SEASONAL FRUIT CRISP
mascarpone cream