

THE HARRISON

-Passed HORS D'OEUVRES-

MEAT

DUCK SPRING ROLLS

MINI PARMESAN AND SMOKED HAM FRITTERS

RARE BEEF TENDERLOIN ON ROQUEFORT TOASTS

PROSCIUTTO WRAPPED MELON

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

lamb ragu, mint, fresh ricotta cheese

AVOCADO SALAD & RUBY RED GRAPEFRUIT SALAD

spring onion vinaigrette & butter lettuce

SAUTEED PRAWNS

cracked black pepper, lemon butter, garlic biscuit

COUNTRY FRISEE SALAD

frisee, poached egg, house cured duck bacon

CHAR GRILLED OCTOPUS

fingerlings, feta, fresh mint

BEET SALAD

toasted pistachios and robiolina cheese

BUFFALO MOZZARELLA & SPRING ONIONS

roasted red peppers, balsamic reduction, arugula

SARDINE "PUTTANESCA"

calamata olives, capers, spicy tomato broth

BABY LETTUCE SALAD

shaved fennel and apple mustard vinaigrette

ENTREES

SAUTEED SKATE WING

fresh corn, brown butter, lemon balm & purslane

GRILLED PORK CHOP

“hoppin john” black eyed peas & crispy pancetta

ENGLISH-CUT LAMB CHOP

rosemary, baby carrots, anchovy, fennel

ORGANIC KALE & MOREL MUSHROOMS

creamy white polenta & mushroom broth

GRILLED NEW YORK TROUT

parsley root, horseradish cream, toasted almonds

SKILLET CALF'S LIVER

bacon braised mustard greens, confit shallots, mustard sauce

ALL NATURAL CHICKEN

roasted lemon, garlic, potato puree

STOUT MARINATED CREEKSTONE HANGER STEAK

smoked cippolini onions, yukon gold potatoes, crème fraiche

PAN SEARED ATLANTIC SALMON

sweet peas, guanciale, pearl onions & sage

SIDES FOR THE TABLE – SERVED FAMILY STYLE

TRUFFLED ORZO

asparagus & pecorino romano 9

DUCKFAT FRIES 9

SAUTEED SPINACH

shallot confit 8

POTATO PURÉE 6

SPICY BROCCOLI RABE 8

DESSERTS

CHOCOLATE CARAMEL TART
crème fraiche, maldon salt

LEMON ORANGE TART
vanilla crème fraiche, almond shell, basil

WHITE CHOCOLATE MOUSSE
passion fruit custard, raspberries, ginger

ORANGE AND CHOCOLATE BREAD PUDDING
mascarpone whipped cream, dried cherries

SEASONAL FRUIT CRISP
mascarpone cream