

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 TARTAR 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, fresh ricotta

CRISPY SHRIMP CAKE

old bay, lemon aioli, capers

AVOCADO SALAD

hearts of palm, applewood smoked bacon, jalapeño

COUNTRY FRISEE SALAD

frisee, poached egg, house cured duck bacon

PORK CREPINETTE

pan seared pork sausage patties, sage, lentils

CHAR GRILLED OCTOPUS

fingerlings, feta, fresh mint

BUFFALO MOZZARELLA

warm caramelized balsamic onions & arugula salad

CHEF'S SEASONAL SOUP

BEET SALAD

toasted pistachios and robiolina cheese

OVEN ROASTED SARDINES

herbed breadcrumbs and garlic oil

BABY LETTUCE SALAD

shaved fennel and apple mustard vinaigrette

ENTREES

PORK CHOP

cannellini beans, escarole, thyme

OLIVE OIL POACHED CHATHAM COD

sunchokes, braised leeks, white balsamic caramel

ENGLISH-CUT LAMB CHOP

rosemary, baby carrots, anchovy, fennel

GRILLED BACON WRAPPED TROUT

braised brussels sprouts and mustard cream

SKILLET CALF'S LIVER

potato-onion torta, swiss chard, sherry reduction

SAUTEED SKATE WING

cauliflower, curry, golden raisins

ALL NATURAL CHICKEN

roasted lemon, garlic, potato puree

GRILLED HANGER STEAK

red norland potatoes and portobello worcestershire

HORSERADISH CRUSTED SALMON

red mustard greens and yubi mushroom broth

SIDES (additional cost per item)

TRUFFLED ORZO

broccolini & pecorino romano 9

BABY LETTUCE SALAD 7

DUCKFAT FRIES 9

SAUTEED SPINACH

shallot confit 8

POTATO PURÉE 6

BRUSSELS SPROUTS 8

DESSERTS

CHOCOLATE GANACHE TART
malted anglaise, salted pretzel crust

LEMON & FIG TART
amaretto meringue, almond shell, crème fraiche

PEANUT BUTTER & "JELLY"
peanut butter mousse, concord grapes, banana cake

BLACK AND WHITE PEAR BREAD PUDDING
brioche, chocolate, caramel pear butter

SEASONAL FRUIT CRISP
mascarpone cream