

Harwood House Restaurant

Weekend Dinner Features

July 6th-8th

Appetizer

SHELLFISH ENCROUTE

Succulent Lobster, Crab, Scallops, Red Curry Coconut Cream and Fried Egg
Wrapped in Puff Pastry with Pickled Walnuts

14

Entrée's

AMERICAN STYLE KOBE TRI-TIP

Excellent Marbling and Tenderness Cold Smoked with Cherrywood Chips
Served with the Chefs Arrangement of Toasted Cumin Torched Sweet Corn, Pasilla
Chile Gorgonzola Polenta Cakes, Coriander Simmered White and Black Beans, Spicy
Broccoli and Oregano Puree, Sweet Peppered Corn Cream and Queso Fresco

38

Suggested Wine Pairing:

Klinkerbrick, Zinfandel 12 Glass 50 Bottle

FRESH ALASKAN KING SALMON

Pan-Seared and Served with the Chef Arrangement Charred Baby Bok Choy,
Red Miso Sticky Rice, Pickled Ginger Crème Fraiche, Toasted Sesame Seeds,
Maple Soy and Crushed Red Pepper

32

Suggested Wine Pairing:

Berres Impulse, Riesling 10 Glass 36 Bottle

CHARRED SPICED SIRLOIN

Seared Prime Grade Sirloin Sliced and Served with Grilled Peaches Macerated in
Amaretto, Spring Greens, Pickled Mustard Seeds, Burrata, Roasted Almonds, Whipped
Blueberry Mascarpone and Gorgonzola, Watercress Pesto and Crushed Red Pepper

29

Suggested Wine Pairing:

Secret Squirrel, Red Wine 12 Glass 50 Bottle

PRIME RIB – A HARWOOD HOUSE SPECIALTY

8-10 oz.	12-14 oz.	16-18 oz.
27	33	39

Suggested Wine Pairing:

Amancaya, Malbec/Cabernet Blend 11 Glass 42 Bottle