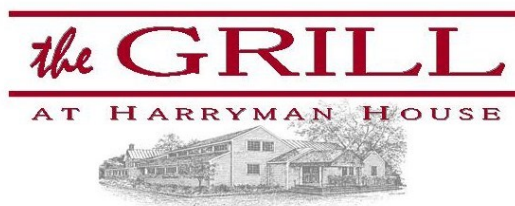


PRIVATE DINING
DINNER MENUS
AUTUMN/WINTER 2022



SIMPLE SUPPER

\$38.00/person or \$45.00/person with dessert added

FIRST COURSE

Please select three (3) Appetizers

DAILY SOUP SELECTION

CAESAR SALAD

romaine, torn bread croutons, caesar dressing,
shaved parmesan cheese

CAULIFLOWER POPCORN

cauliflower florets tossed in rice flour then fried and
served with honey-sriracha dipping sauce

TABLE SALAD

petite greens, cherry tomatoes,
cucumbers, red onions, lemon-basil vinaigrette

SECOND COURSE

Please select three (3) Entrées

SHRIMP FRIED RICE

shrimp, rice, garlic, ginger, stir-fry veggies, scallions, bacon lardons, and
egg tossed in a soy and sesame oil sauce, scallion garnish

GRILLED COULOTTE FILET

a 7-ounce coulotte filet grilled and served with a mushroom fricassee and
boursin mashed potatoes

MUSHROOM SPAGHETTI

spaghetti tossed with forest mushrooms in a mushroom cream with assorted vegetables and
chopped tomatoes finished with grated pecorino romano cheese and micro arugula

CHICKEN FRICASSEE WITH MORELS

a chicken breast supreme roasted and served with a creamy chicken sauce with morel mushrooms and Carolina Gold rice

DESSERT COURSE

Please Select two (2) desserts

NEW YORK CHEESECAKE

SORBET

ICE CREAM

the GRILL
AT HARRYMAN HOUSE



RELAXING DINNER PARTY

\$41.00/person or \$51.00/person with dessert added

FIRST COURSE

Please select three (3) Appetizers

DAILY SOUP SELECTION

CAESAR SALAD

romaine, torn bread croutons, caesar dressing,
shaved parmesan cheese

AUTUMN CRUNCH SALAD

baby kale, shaved brussel sprouts, and petite greens, with baby carrots, golden beets,
broccoli florets, and dried cranberries with a white balsamic vinaigrette finished
with toasted pumpkin seeds and goat cheese

BRONZED MAHI MAHI BITES

bite size pieces of mahi-mahi dusted with Cajun spices and seared, served
with a cilantro lime dipping

SECOND COURSE

Please select three (3) Entrées

HONEY-GINGER TERIYAKI SALMON

salmon fillet roasted and served with salmon fried rice, honey-ginger teriyaki drizzle

NEW YORK STRIP STEAK

a ten-ounce New York strip steak grilled, served with a sauteed
mushroom and rosemary ragout and grilled asparagus
(\$5 upcharge per order)

SPAGHETTI BOLOGNESE

spaghetti tossed with our bolognese sauce with beef and sausage finished with grated
pecorino-romano cheese

CHICKEN FRICASSEE WITH MORELS

a chicken breast supreme roasted and served with a creamy chicken sauce with morel mushrooms and Carolina Gold rice

DESSERT COURSE

Please Select two (2) desserts

JO JO'S CHOCOLATE TEMPTATION

CRÈME BRULÉE

CHEESECAKE OF THE DAY

the **GRILL**
AT HARRYMAN HOUSE



CELEBRATORY DINNER PARTY

\$57 / person includes dessert

FIRST COURSE

Please select three (3) Appetizers

DAILY SOUP SELECTION

BEET & ARUGULA SALAD

citrus braised beets served chilled with arugula, chevre goat cheese, and puffed quinoa, lemon-dill vinaigrette

MARYLAND CRAB DIP

lump crabmeat, cream cheese, Old Bay, Monterey jack cheese, diced scallions, grilled pita bread

MUSHROOM FRICASSEE

assorted forest mushrooms sauteed with fresh herbs in a creamy mushroom sauce and served in a puff pastry basket

SECOND COURSE

Please select three (3) Entrées

FILET MIGNON

an 8-ounce filet mignon seasoned with salt and pepper and grilled, served with a sauteed mushroom and rosemary ragout and grilled broccolini
(\$10 upcharge per order)

ROASTED BRANZINO

Mediterranean branzino fillets roasted with tomato, lemon, and red onion topped with an herb salad and ladolemono sauce served with Mediterranean fritters

PORK LOIN CHOP

10 oz Heritage Farms Cheshire bone in pork chop rubbed with brown sugar, garlic and Cajun seasonings, seared and served with sweet corn spoon bread and bourbon-bacon jam

SEAFOOD RISOTTO

Carolina Gold rice risotto tossed with shrimp, lobster, and scallops with blistered cherry tomatoes and peas finished with pecorino-romano cheese

DESSERT COURSE

Please Select two (2) Desserts

JO JO'S CHOCOLATE TEMPTATION

CRÈME BRULÉE

APPLE CROSTADA WITH VANILLA ICE CREAM

the **GRILL**
AT HARRYMAN HOUSE

