



HARRY'S

Three Course Valentine's 2012 Prix Fixe

First Course

apalachicola oyster rockefeller

topped with spinach, candied bacon, fresh parmesan and pernod
Casa Lapostolle, Sauvignon Blanc, Rapel Valley, Chile, 2011

tuna tacos

tuna tartare infused with ginger, soy, sesame seed, crispy wonton, slaw
Joel Gott, Pinot Gris, Oregon, 2008

smoked duck breast

chèvre cheese, pine nuts, bibb lettuce, cranberry dressing
A by Acacia, Red Blend, California, 2007

Second Course

spinach, walnut and manchego cheese stuffed bone in veal chop

fig-shiraz reduction, cheesy chunky smashed potatoes, roast asparagus
Pedroncelli Winery, Merlot, Bench Vineyards, Dry Creek Valley, 2009

grouper sophia

pan-seared local grouper, almonds, roast beet risotto, saffron cream sauce
Maison Ambroise, Saint Romain Chardonnay, Saint Romain, Burgundy, 2007

seared diver sea scallops mon amour

camembert cheese, pear compote, puff pastry, vanilla bean sauce, roasted brussels sprouts
Wente Vineyard, Chardonnay, Livermore Valley, 2010

Third Course

vanilla bean crème brûlée

profiteroles with hot fudge, vanilla, peppermint and coffee ice cream

red velvet cake with strawberry filling, covered with chocolate ganache

Chateau Ste Michelle Harvest Select Riesling or Salvatore Principe Dolce Rosso Sparkling Red

\$49.95 per person | \$69.95 with wine pairings

*cannot be combined with any other discounts or coupons

*menu items may change without notice