



Carey and Gabriel

OCTOBER 18TH, 2013

Starters

VICHYSOISE

A CHILLED BLEND OF POTATOES AND LEEKS, LACED WITH CREAM

FRESH CHUNKY GAZPACHO

WITH GULF SHRIMP AND SEASONED CROUTONS

CLASSIC CAESAR SALAD

TOPPED WITH CRUMBLLED GORGONZOLA, SLICED TOMATO, AND ANCHOVY

GARDEN SALAD

MIXED GREENS, CARROTS, TOMATO, CUCUMBER

CHOICE OF DRESSING: BALSAMIC VINAIGRETTE, BLUE CHEESE, CLASSIC FRENCH, OR RUSSIAN

Entrée

BAKED PISTACHIO CRUSTED SALMON

BLACK CHERRY SAUCE, SMOOTH GRILLED CORN POLENTA, HARICOTS VERTS

TENDERLOIN TIPS

GORGONZOLA BORDELAISE, PORTOBELLO MUSHROOMS, WITH ROAST ASPARAGUS AND RED POTATOES

POMAROLA PASTA

FRESH TOMATO, GARLIC, PINE NUTS, BASIL, PARMESAN CHEESE, OLIVE OIL, ANGEL HAIR

SERVED WITH A SIDE OF FRESH VEGETABLES

CHICKEN FLORENTINE

SAUTÉED BREAST WITH SPINACH, GARLIC, BASIL, SUN-DRIED TOMATOES AND

FRESH PARMESAN-MORNAY SAUCE, SAUTÉED FRESH SPINACH, WILD RICE

CRAB CAKES

WITH RÉMOULADE, LYONNAISE POTATOES AND FRESH VEGETABLES

Finishing Touches

BROWNIE SUNDAE

WARM HARRY'S BROWNIE, VANILLA ICE CREAM, HOMEMADE HOT FUDGE, MARASCHINO CHERRY

HOMEMADE *FLAVOR* SORBET

WITH FRESH SEASONAL BERRIES

HARRY'S KEY LIME PIE

WORLD FAMOUS...MADE WITH FLORIDA KEY LIMES, TOPPED WITH MERINGUE

