



HARRY'S
CONTINENTAL KITCHENS

COCKTAIL DINNER

5-COURSE MENU

FRIDAY, MAY 9 | 6:30PM

CHEF DE CUISINE IAN CLARK & BARMAN GEOFF PINTER

\$125/GUEST
(GRATUITY INCLUDED)

525 ST. JUDES DRIVE • LONGBOAT KEY, FL 34228

on the menu

FIRST COURSE

seared sea scallop – five spice rub, pear vanilla compote, brie cheese, puff pastry

ANJOU SPRITZ

PEAR INFUSED RUM, ALLSPICE FALERNUM, PEYCHAUD, BRUT

SECOND COURSE

seared gulf scamp grouper – blood orange buerre blanc, fennel-grapefruit salad

AZTEC SANDS

THAI TEA INFUSED TEQUILA, BLOOD ORANGE,
CHERRY INFUSED ANTICA, LEMON, CARDAMON BITTERS

THIRD COURSE

bacon wrapped pork tenderloin – savory apple-sweet potato cobbler, dark rum-dried fig reduction

BURNT SAGE

AGED RUM, SAGE-RED APPLE SYRUP, PETIT GURARD, TOASTED SAGE LEAF

FOURTH COURSE

grilled teres major steak – thyme infused maine lobster mash, ruby port reduction, roasted asparagus

HIGHLAND SUNSHINE

BROWN BUTTER WASHED SCOTCH, GINGER LIQUEUR, LEMON THYME HONEY

FIFTH COURSE

white chocolate bread pudding – white chocolate chunks, toasted coconut,
macadamia nut, lavender crème anglaise

THE COLOR VIOLET

UBE INFUSED VANILLA VODKA, LAVENDER HONEY, COCONUT CRÉME, WHITE CHOCOLATE