

HARRY'S

Continental Kitchens

MAVERICK WINE DINNER

first course

KEY WEST PINK SHRIMP CRUSTED GULF OYSTERS

fresh shucked gulf oysters, key west pink shrimp mornay sauce, asiago cheese

MERCAT CAVA BRUT, PENEDES, SPAIN

second course

SEARED YELLOWFIN TUNA

shichimi seasoning, mango salsa, tropical sriracha drizzle

MILLE REVES VOUVRAY, LOIRE VALLEY, FRANCE, 2023

third course

STICKY BABY BACK RIBS

honey garlic bbq sauce, deep fried smoked gouda mac and cheese

METTLER PETITE SIRAH, LODI, CALIFORNIA, 2021

fourth course

SLIDER HEAVEN

beef tenderloin, foie gras, crispy onions, bearnaise, roasted garlic brioche, truffle bordelaise

FORADORI TEROLDEGO, TEROLDEGO VIGNETTI DELLA DOLOMITE IGT, 2022

fifth course

ISLAND COCONUT CAKE

coconut infused white cake, charred pineapple jam, cream cheese coconut frosting

DOMAINE DE DURBAN, MUSCAT DE BEAUMES DE VENISE, FRANCE 2020



THURSDAY, MAY 22, 2025 | 6:30PM

\$135.00/person (gratuity included)

Chef de Cuisine Ian Clark