

HARRY'S

Continental Kitchens

SAVOR SARASOTA DINNER MENU



First Course (choice of):

soup of the day

vichyssoise or fresh chunky gazpacho

Wine Pairing: Mer Soliel 'Silver' Chardonnay, Monterey County, 2022

fried green tomato

with slab bacon, pimento cheese, baby arugula, hot honey, tomato jam

Wine Pairing: Muga Rosé, Rioja, Spain, 2023

fresh pear salad

with crumbled gorgonzola cheese, glazed walnuts, and mixed greens, mango basil vinaigrette

Wine Pairing: Benvolio Pinot Grigio, Friuli, Italy, 2023

seared tuna bomb

seared yellowfin tuna, crab claw salad, wasabi avocado, crispy wonton, asian slaw

Wine Pairing: Vietti Moscato d'Asti, Asti DOCG, Italy, 2023

Second Course (choice of):

southern soft-shell crab

cornmeal crusted softshell crab with sweet potato-chorizo hash, creamed sweet corn, chipotle aioli

Wine Pairing: Nortico Alvarinho, Minho, Portugal, 2022

duck genovese

sautéed duck sausage with gnocchi, charred fennel, caramelized onion, calabrian chili, grana padano cheese

Wine Pairing: Sean Minor 'Signature Series' Pinot Noir, Sonoma Coast, California, 2022

pan-seared golden tilefish

with caramelized leek risotto, champagne saffron cream sauce, and roasted asparagus

Wine Pairing: Hartford Court Chardonnay, Russian River Valley, Sonoma, 2023

porcini-dusted australian lamb chop lollipops

with beet carpaccio, baby spinach, toasted pine nuts, goat cheese, and sage brown butter sauce

Wine Pairing: Portia Roble Tempranillo, Ribera del Duero, Spain, 2022

Third Course:

desserts of the day

\$45 PER PERSON | \$60 WITH PREMIUM WINE PAIRINGS | AVAILABLE STARTING AT 5P DAILY
OFFER CANNOT BE COMBINED WITH ANY OTHER DISCOUNTS | ITEMS SUBJECT TO CHANGE

5600 GULF OF MEXICO DRIVE | LONGBOAT KEY FL, 34228