

# HARRY'S

*Continental Kitchens*

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## SAVOR SARASOTA LUNCH MENU



### First Course (choice of):

#### **soup of the day**

vichyssoise or fresh chunky gazpacho

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

#### **fresh pear salad**

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

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

#### **crispy volcano roll**

stuffed with crab, cucumber, avocado, green onion, pickled ginger, and soy sauce

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

#### **classic caesar**

topped with crumbled blue cheese, croutons, sliced tomato, and anchovy

*Wine Pairing: Nortico Alvarinho, Minho, Portugal, 2022*

### Second Course (choice of):

#### **old fashioned german pancake**

choice of apple or banana with lingonberries and syrup

*Wine Pairing: Harry's Mimosa - Brut sparkling wine with fresh orange juice*

#### **crispy soft-shell crab blt**

with crispy bacon, baby arugula, key lime-roasted garlic aioli, brioche bun, and french fries

*Wine Pairing: Muga Rosé, Rioja, Spain, 2023*

#### **baked macadamia nut crusted salmon**

with orange poppy seed sauce and toasted orzo-lemon dill rice

*Wine Pairing: Domaine Buisse Sauvignon Blanc, Touraine, Loire, France, 2023*

#### **house angus burger**

chuck/brisket/short rib blend with crispy onions, lettuce, tomato on a toasted brioche bun, served with french fries

*Wine Pairing: Hedges CMS Cabernet Sauvignon, Washington State, 2022*

#### **chicken florentine crêpe**

chicken breast and spinach in a cream sauce wrapped in a French crêpe, served with sautéed fresh vegetables

*Wine Pairing: Henri Bourgeois Sancerre Rosé, Sancerre, France, 2023*

**\$25 PER PERSON | \$39 WITH PREMIUM WINE PAIRINGS | AVAILABLE 11A-2P DAILY**

OFFER CANNOT BE COMBINED WITH ANY OTHER DISCOUNTS | ITEMS SUBJECT TO CHANGE

5600 GULF OF MEXICO DRIVE | LONGBOAT KEY FL, 34228