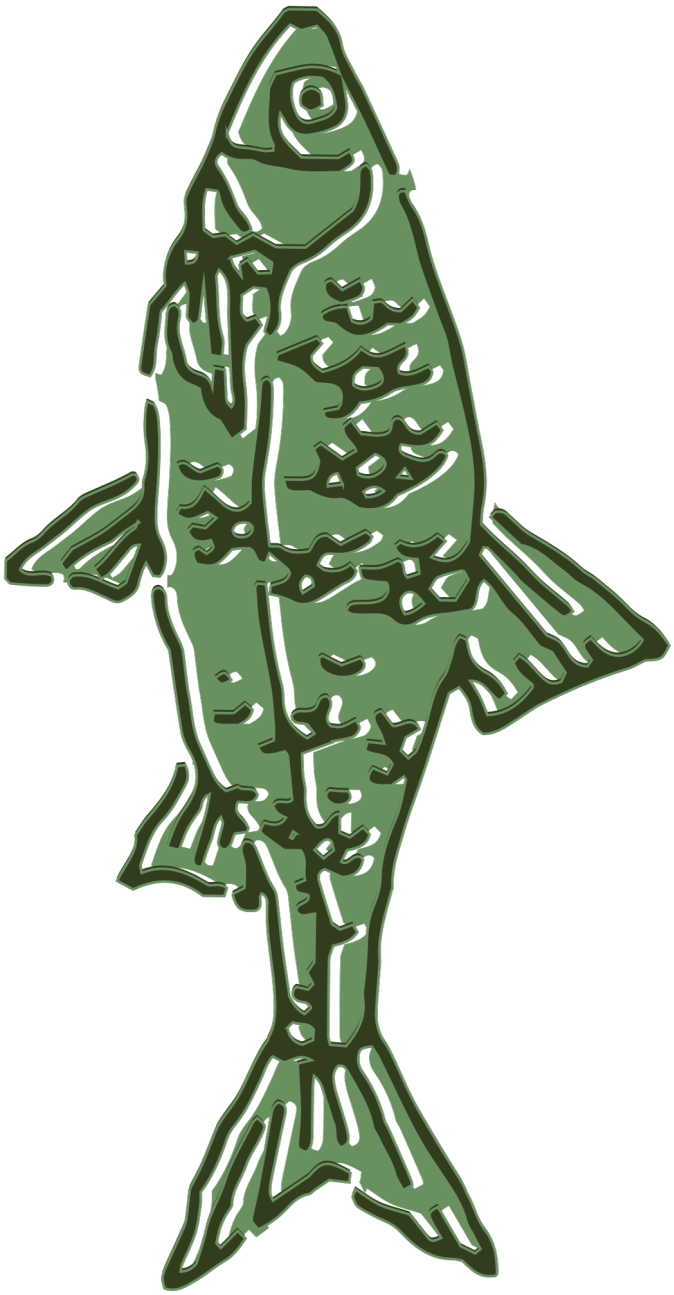

HARRY'S
Continental Kitchens

A LONGBOAT KEY LANDMARK • EST. 1979

autumn tides prix fixe dinner

FIRST COURSE

choice of
soups of the day
Benvolio, Pinot Grigio, Friuli, Italy

southern beet & burrata salad
roasted beets, crispy pork belly, burrata cheese, spiced pecans, baby spinach, lingonberry vinaigrette
Ca' Di Rajo, Prosecco Extra Dry, DOC Treviso, Italy

chef ian's shrimp & lobster fritters
gulf shrimp, cold water lobster, arugula, thai chili remoulade
Château Guiot, Rosé, Costieres de Nimes, France

lox & latkes*
smoked salmon, sweet potato pancake, chives, crème fraiche
La Crema, Chardonnay, Sonoma Coast

SECOND COURSE

coconut-crusted local catch
roasted pineapple chili sauce, coconut jasmine rice, sauteed broccoli
Vietti, Moscato d'Asti, Asti DOCG, Italy

crispy soft shell crab
maine lobster mashed potato, asparagus, lobster cream sauce
Domaine Buisse, Sauvignon Blanc, Touraine, Loire, France

grilled cauliflower steak
minnesota wild rice, snickovci root vegetable sauce, herb oil
Soter Vineyards, 'Planet Oregon', Pinot Noir, Willamette Valley, Oregon

port wine braised short rib
classic mashed potato, roast asparagus, port wine reduction
Chateau Marjosse, Bordeaux, France

THIRD COURSE

choice of
desserts of the day

$49/PERSON
$66/WITH PREMIUM WINE PAIRING
// cannot be combined with any other discounts
// items may change without notice