

# HARRY'S

*Continental Kitchens*

## SAVOR SARASOTA DINNER MENU

### First Course (choice of):

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

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

#### **the savor salad**

poached shrimp, crispy prosciutto, avocado, toasted sunflower seeds,  
bibb lettuce, watermelon radish, green goddess dressing

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

#### **gulf coast grouper cakes**

local grouper, shallots, garlic, saltines, parsley, NOLA remoulade, baby arugula

*Wine Pairing: Chateau Bieler, 'Sabine', Rose, Provence, France, 2024*

### Second Course (choice of):

#### **grilled butcher cut boneless pork chop**

mashed chipotle infused sweet potatoes, warm rum and peach chutney,  
toasted pecans, roast asparagus

*Wine Pairing: GD Vajra, Nebbiolo, Langhe, Piedmont, Italy, 2024*

#### **lobster rigatoni**

lobster claw and knuckle meat, lobster cream sauce, cherry tomato,  
fresh mozzarella, basil, parmesan cheese

*Wine Pairing: Buisse, Sauvignon Blanc, Touraine, Loire Valley, France, 2024*

#### **pan-seared local catch**

parmesan-artichoke risotto, crispy leeks, lemon dill cream sauce,  
crispy capers, roast asparagus

*Wine Pairing: Trefethen, Chardonnay, Oak Knoll District, Napa Valley, 2023*

### 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