

HARRY'S

Continental Kitchens

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: Spy Valley, Sauvignon Blanc, Marlborough, New Zealand, 2024

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: Benvolio, Pinot Grigio, Friuli, Italy, 2023

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

crispy bacon, baby arugula, keylime-roasted garlic aioli, brioche bun, french fries

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

gulf coast grouper cakes

local grouper, shallots, garlic, saltines, parsley, nola remoulade, , toasted orzo-
lemon dill rice

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

house angus burger

pan-seared, harry's rub, crispy onions, lettuce, and tomato on a toasted brioche
bun, french fries

Wine Pairing: Big Red Monster, Cabernet Sauvignon, Paso Robles, California, Lot 6

chicken florentine crepe

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

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

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

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