



DINNER PARTIES & EVENTS

SPRING/SUMMER , 2010

The following pages are planned menus we have developed for dinner parties. A planned menu is required for groups of 15 or more guests. These menu formats have worked well in the past due to the different price levels as well as the variety of selections each menu offers. Your guests will be seated with a printed personalized copy of the menu you select from the following pages and will make their own selections at the time of service. You may simply choose one of these pre-set menus or work with our private party coordinator to create your own custom menu. Some minor pricing adjustments may apply to custom menus. Parties of more than thirty (30) guests may require some modifications and certain limitations may apply to specific menu items as listed.

Please note that minimum spending and seating requirements do apply for the guaranteed use of private rooms at The Grill at Harryman House. These planned menus are priced to reflect room use and white tablecloth service, as well as the other special services you will be receiving as a private party guest. These requirements are used as general guidelines for menu planning and appropriate room assignment. They may vary seasonally. In some cases, the menu price alone will not satisfy the minimum requirements and additional room fees may apply. Our party coordinator can answer your questions about our room requirements and which room is best suited for the size of your group and type of event.

Each menu listed below includes a choice of one item from each category and includes sodas, iced tea, hot teas, and coffee service. Specialty non-alcohol beverages, fruit juices, and bottled waters are not included. Bar Service is generally on a Consumption Basis, but you may wish to offer Wine by the Bottle from our list of banquet wines or from our award-winning Wine List. Pricing and availability may vary according to the size of your party. An 18% gratuity and 6% state tax will be added to your final bill.

MONTEREY DINNER MENU	\$35.00
CARNEROS DINNER MENU	\$39.00
SANTA BARBARA DINNER MENU	\$42.00
SONOMA DINNER MENU	\$45.00
DRY CREEK DINNER MENU	\$48.00
NAPA DINNER MENU	\$51.00
ALEXANDER DINNER MENU	\$53.00

MONTEREY DINNER MENU

FIRST COURSE

SIMPLE FIELD GREENS
with seasonal vegetables, citrus vinaigrette

ROASTED CORN GAZPACHO

SOUP OF THE DAY

MAIN COURSE

PARMESAN CHICKEN
boneless breasts sautéed in a parmesan crust served
in a white wine sauce with lemon-thyme risotto

FLAT IRON STEAK
served with hand-cut russet fries

VEGETARIAN PENNE PASTA
penne pasta and seasonal vegetables tossed with
your choice of marinara or pesto sauce
garnished with shaved parmesan cheese

DESSERT

NEW YORK CHEESECAKE

VANILLA BEAN ICE CREAM
OR SORBET SELECTION

BEVERAGES

COFFEE, SOFT DRINKS, ICED TEA, AND
ASSORTED HOT TEAS

CARNEROS DINNER MENU

FIRST COURSE

CRAB GUMBO

ROASTED CORN GAZPACHO

CAESAR SALAD

hearts of romaine lettuce, classic caesar dressing,
croutons and shaved parmesan

SPRING SALAD

bibb lettuce, peas, asparagus, shaved fennel,
radishes and heirloom cherry tomatoes
with buttermilk ranch dressing

MAIN COURSE

PARMESAN CHICKEN

boneless breasts sautéed in a parmesan crust served
in a white wine sauce with lemon-thyme risotto

ROASTED SALMON

salmon fillet roasted and finished with truffle infused
honey with sautéed spinach, scallions, and peas

LOBSTER RAVIOLI

stuffed with lobster and ricotta cheese served
in a crayfish étouffée sauce

DESSERTS

seasonal dessert menu still in progress,
choice of 2

BEVERAGES

COFFEE, SOFT DRINKS, ICED TEA, AND
ASSORTED HOT TEAS

SANTA BARBARA MENU

FIRST COURSE

GRILLED SHRIMP

two colossal shrimp, grilled and served over chilled gazpacho with a garnish of avocado mousse and crispy tortillas

SOUP OF THE DAY

SPINACH SALAD

fresh spinach leaves, fried apple slices, spiced pecans, brie cheese, button mushrooms, warm bacon vinaigrette

HEIRLOOM TOMATO SALAD

heirloom tomatoes and mini mozzarella balls with fresh basil, EVOO, and balsamic vinegar drizzle

MAIN COURSE

ROASTED SALMON

salmon fillet roasted and finished with truffle infused honey with sautéed spinach, scallions, and English peas

DOUBLE CUT PORK LOIN CHOP

smothered in house made Maker's Mark bourbon barbeque sauce, grilled to medium, served with a cauliflower gratin

PENNE & ASPARAGUS

penne pasta tossed with asparagus tips in a tomato cream sauce with a hint of black olive puree

DESSERT

seasonal dessert menu still in progress
choice of 2

BEVERAGES

COFFEE, SOFT DRINKS, ICED TEA, AND HOT TEA

SOMOMA DINNER MENU

FIRST COURSE

SIMPLE FIELD GREENS

with seasonal vegetables, citrus vinaigrette

CAESAR SALAD

hearts of romaine lettuce, classic caesar dressing,
croutons and shaved parmesan

MAIN COURSE

CORNMEAL CRUSTED TUNA

fresh tuna steak, pan seared and served over roasted corn
gazpacho with avocado mousse and crispy tortilla garnish

NEW YORK STRIP STEAK

12-ounce New York strip grilled to medium
with house-made steak sauce
and roasted yukon gold potatoes

ROASTED CHICKEN BREAST

semi-boneless breast, served with a garlic and
parsley jus and lemon-parmesan risotto

DESSERT

seasonal dessert menu still in progress,
choice of 2

BEVERAGES

COFFEE, SOFT DRINKS, ICED TEA, AND
ASSORTED HOT TEAS

DRY CREEK DINNER MENU

FIRST COURSE

CLAMS CASINO

top neck clams, garlic butter, bacon, parmesan cheese,
baked and served with lemon

OYSTER ÉTOUFÉE

fried oysters smothered in crayfish étouffée and
served over a slice of corn bread

GREEK SALAD

bibb lettuce, sliced tomatoes, feta cheese,
kalamata olives, red onions, and green pepperoncinis,
garlic-parmesan vinaigrette

ROASTED BEET SALAD

red and yellow beets, herb vinaigrette, goat cheese crumbles,
toasted pistachios, served chilled

MAIN COURSES

MARYLAND CRAB CAKES

two 4 ounce crab cakes, broiled and served with
cornbread and an heirloom tomato salad

NEW YORK STRIP STEAK

12 ounce steak grilled to medium with house-made
steak sauce and roasted yukon gold potatoes

SHRIMP AND RISOTTO

colossal shrimp with lobster risotto and English peas,
garnished with a parmesan crisp

DESSERTS

seasonal dessert menu in progress,
choice of 2

BEVERAGES

COFFEE, SOFT DRINKS, ICED TEA, HOT TEAS

NAPA DINNER MENU

FIRST COURSE

SMALL CRAB DIP
with grilled pita bread

CALAMARI FRITO MISTO
dredged in sweet flour and lightly fried,
served with lemon aioli dipping sauce

WATERMELON-FETA SALAD
with kalamata olives, chopped flat leaf parsley and
lemon-tabasco vinaigrette

MAIN COURSE

MARYLAND CRAB CAKES
two four ounce crab cakes, served with house-made
corn bread and an heirloom tomato salad

ROASTED CHICKEN PENNE
penne pasta with pulled chicken and fresh baby spinach
in a creamy cranberry stilton cheese sauce

GRILLED RAINBOW TROUT
whole grain mustard sauce, sautéed with brussels sprouts,
pancetta and onions

LAMB PORTERHOUSE CHOPS
three 4 ounce chops, grilled to medium and served
with a salad of green beans, peas, and arugula tossed in
minted pistachio pesto

DESSERTS

seasonal dessert menu in progress,
choice of 2

BEVERAGES

COFFEE, SOFT DRINKS, ICED TEA, AND HOT TEAS

ALEXANDER DINNER MENU

FIRST COURSE

ROASTED CORN GAZPACHO

SOUP OF THE DAY

SECOND COURSE

SIMPLE FIELD GREENS

with seasonal vegetables, citrus vinaigrette

CAESAR SALAD

hearts of romaine lettuce, classic caesar dressing,
croutons and shaved parmesan

ROASTED BEET SALAD

red and yellow beets, herb vinaigrette, goat cheese
crumbles, toasted pistachios, served chilled

MAIN COURSE

ROASTED SALMON

salmon fillet roasted and finished with truffle infused
honey with sautéed spinach, scallions, and English peas

MARYLAND CRAB CAKES

two 4 ounce crab cakes, served with house made
corn bread and an heirloom tomato salad

NEW YORK STRIP STEAK

12-ounce New York strip grilled to medium
with house-made steak sauce and
roasted yukon gold potatoes

DESSERT

seasonal dessert menu still in progress,
choice of 2

BEVERAGES

COFFEE, SOFT DRINKS, ICED TEA, AND HOT TEAS

ASSORTED HOT TEAS