

PRIVATE DINING
DINNER MENUS
AUTUMN 2020

the **GRILL**

AT HARRYMAN HOUSE



SIMPLE SUPPER

\$34.00/person or \$41.00/person with dessert added

FIRST COURSE

Please select three (3) Appetizers

DAILY SOUP SELECTION

CAESAR SALAD

romaine, toasted croutons, caesar dressing,
shaved parmesan cheese

CAULIFLOWER POPCORN

cauliflower florets tossed in rice flour then fried and
served with honey-sriracha dipping sauce

TABLE SALAD

petite greens, cherry tomatoes,
cucumbers, red onions, lemon-basil vinaigrette

SECOND COURSE

Please select three (3) Entrées

MARYLAND CRAB CAKE

one jumbo lump crab cake broiled served with a warm potato and haricots verts salad
and creole tartar sauce

CHICKEN SHEPHERDS PIE

chicken breast medallions with mushrooms, peas, turnips, and carrots in
a chicken stock velouté all topped with mashed potatoes and baked to golden

BISTRO FILET

7 ounce teres major steak grilled to medium, served with
side-winder fries and horseradish parmesan cheese aioli

FETTUCCHINE BOLOGNESE

fettuccine pasta topped with house-made Bolognese sauce with ground beef,
Italian sausage, Pomodoro sauce, and grated pecorino Romano cheese

DESSERT COURSE

Please Select two (2) desserts

NEW YORK CHEESECAKE

SORBET

ICE CREAM

the **GRILL**

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RELAXING DINNER PARTY

\$38.00/person or \$46.00/person with dessert added

FIRST COURSE

Please select three (3) Appetizers

DAILY SOUP SELECTION

CAESAR SALAD

romaine, toasted croutons, caesar dressing,
shaved parmesan cheese

AUTUMN HARVEST SALAD

kale, shaved brussels sprouts, baby carrots, golden beets, and broccoli tossed
with a balsamic vinaigrette topped with toasted pumpkin seeds
and chevre goat cheese

BRONZED MAHI MAHI BITES

bite size pieces of mahi-mahi dusted with Cajun spices and seared, served
with a cilantro lime dipping

SECOND COURSE

Please select three (3) Entrées

MOROCCAN LAMB STEAK

leg of lamb steak rubbed with Moroccan spices and grilled served with
harissa roasted baby carrots finished with feta cheese and torn mint

HONEY-GINGER SALMON

salmon fillet, honey and ginger glaze, coconut rice,
stir-fried vegetables

BRAISED SHORT RIBS

tender short ribs served with mashed potatoes and an
onion ring garnish with red wine demi glaze

LOBSTER RAVIOLI

raviolis filled with lobster and ricotta tossed in a creamy
lobster sauce with fresh Maine lobster meat, chives,
and grated pecorino Romano cheese

DESSERT COURSE

Please Select two (2) desserts

JO JO'S CHOCOLATE TEMPTATION

CINNAMON CHURROS WITH CHOCOLATE DIPPING SACUE

CRÈME BRULEE

the **GRILL**
AT HARRYMAN HOUSE



CELEBRATORY DINNER PARTY

\$50 / person includes dessert

FIRST COURSE

Please select three (3) Appetizers

DAILY SOUP SELECTION

BEET SALAD

citrus braised beets served chilled with arugula, chevre goat cheese, and puffed quinoa, lemon-basil vinaigrette

CRAB & ARTICHOKE DIP

baby artichoke hearts and lump crabmeat, cream cheese, Old Bay, Monterey jack cheese, diced scallions, grilled pita bread

KOREAN BBQ STEAK KABOB

Bulgogi-style BBQ steak with red onions and bell peppers grilled and served with a chilled Asian noodle salad

SECOND COURSE

Please select three (3) Entrées

FILET MIGNON

8oz filet mignon seared and served sliced with chimichurri sauce and a French onion tater tot casserole
(\$11 upcharge per order)

HONEY-GINGER SALMON

salmon fillet, honey and ginger glaze, coconut rice, stir-fried vegetables

CAST IRON PORK CHOP

10 oz Heritage Farms Cheshire bone in pork chop rubbed with brown sugar, garlic and Cajun seasonings and served with corn bread and roasted Brussel sprouts

MARYLAND CRAB CAKES

two jumbo lump crab cakes broiled served with a warm potato and haricots verts salad salad and creole tartar sauce

DESSERT COURSE

Please Select two (2) Desserts

JO JO'S CHOCOLATE TEMPTATION

CRÈME BRULÉE

APPLE CROSTADA WITH VANILLA ICE CREAM

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