

PRIVATE DINING
DINNER MENUS
FALL / WINTER 2023

the GRILL
AT HARRYMAN HOUSE



SIMPLE SUPPER

\$39.00/person or \$46.00/person with dessert added

FIRST COURSE

Please select three (3) Appetizers

DAILY SOUP SELECTION

CAESAR SALAD

romaine, torn bread 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

ATLANTIC SALMON

Atlantic Salmon fillet pan-seared and served with a grainy mustard beurre rouge sauce with a grilled vegetables and fingering potato medley

BISTRO FILET

6 ounce bistro filet grilled and served with a parmesan-horseradish sauce and sidewinder fries

VEGETABLE WHITE LASAGNA

hearty vegetables and ricotta cheese layered with mozzarella cheese and pasta sheets finished with a béchamel sauce

CHICKEN FRICASSEE

a chicken breast supreme roasted and served with a creamy chicken sauce with morel mushrooms and Calasparra rice

DESSERT COURSE

Please Select two (2) desserts

NEW YORK CHEESECAKE

SORBET

ICE CREAM

the **GRILL**
AT HARRYMAN HOUSE



RELAXING DINNER PARTY

\$42.00/person or \$52.00/person with dessert added

FIRST COURSE

Please select three (3) Appetizers

DAILY SOUP SELECTION

CAESAR SALAD

romaine, torn bread croutons, caesar dressing, shaved parmesan cheese

AUTUMN HARVEST SALAD

petit greens, julienne honey-crisp apple, spicy nuts, goat cheese, raisins and prosciutto ham with an apple cider-maple vinaigrette

OYSTERS CASINO

three oysters on the half shell topped with garlic butter, bacon, and parmesan cheese roasted

MEATBALLS

ground beef meatballs, braised in our marinara sauce and served with whipped ricotta and sliced bread

SECOND COURSE

Please select three (3) Entrées

HONEY-GINGER TERIYAKI SALMON

salmon fillet roasted and served with salmon fried rice, honey-ginger teriyaki drizzle

CHICKEN FRICASSEE

a chicken breast supreme roasted and served with a creamy chicken sauce with morel mushrooms and Calasparra rice

BISTRO FILET

6 ounce bistro filet grilled and served with a parmesan-horseradish sauce and sidewinder fries

CRAB & SHRIMP NEWBURG

jumbo lump crabmeat and shrimp tossed in a sherry Newburg sauce served in a puff pastry basket with a side of asparagus

DESSERT COURSE

Please Select two (2) desserts

JO JO'S CHOCOLATE TEMPTATION

CRÈME BRULÉE

CHEESECAKE OF THE DAY

the **GRILL**
AT HARRYMAN HOUSE



CELEBRATORY DINNER PARTY

\$55 / person includes dessert

FIRST COURSE

Please select three (3) Appetizers

DAILY SOUP SELECTION

BEET & ARUGULA SALAD

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

TUNA TARTAR

diced yellowfin tuna tossed with cucumber, avocado, and a grainy Dijon dressing finished with a soy drizzle and served with fried wontons

MEATBALLS

ground beef meatballs, braised in our marinara sauce and served with whipped ricotta and sliced bread

SECOND COURSE

Please select three (3) Entrées

FILET MIGNON

an 6-ounce filet mignon seasoned with salt and pepper and grilled, served with a bordelaise sauce and boursin mashed red-skinned potatoes
(\$14 upcharge per order)

CRAB & SHRIMP NEWBURG

jumbo lump crabmeat and shrimp tossed in a sherry Newburg sauce served in a puff pastry basket with a side of asparagus

PORK LOIN CHOP

Heritage Farms Cheshire pork loin chop grilled with fresh herbs, garlic, and olive oil served with a creamy pork pasta

SESAME SEARED TUNA

tuna steak seared in sesame seeds and ginger, sliced and served over a sauteed asian veggie slaw and finished with a ginger-soy sauce

DESSERT COURSE

Please Select two (2) Desserts

JO JO'S CHOCOLATE TEMPTATION

CRÈME BRULÉE

BANANAS FOSTER

the **GRILL**
AT HARRYMAN HOUSE

