

Harwood House Restaurant

Weekend Dinner Features

April 21st-23rd

Chile Rubbed New York Steak

Certified Angus New York Rubbed with our House Made Chile Rub
Topped with Sautéed Mushrooms and a Roasted Red-Pepper Demi-Glace
Served with Roasted Garlic Mashers and Grilled Asparagus

\$31

Suggested Wine Pairing:

Amavi Cellars, Cabernet \$12 glass \$44 bottle

Fresh New Zealand King Salmon

Fresh New Zealand King Salmon Pan-Sautéed and
Served Atop a Mandarin-Orange Balsamic Reduction with Tomato Jam
Finished with a Apple-Beet Puree and Accompanied with Potato and Pancetta Croquettes
Garnished with Candied Walnuts

\$30

Suggested Wine Pairing:

Stags Leap, Chardonnay \$15 glass \$58 bottle

Shrimp and Pesto Linguine

Succulent Sautéed Wild Mexican Shrimp
Sautéed in Olive Oil with Sundried Tomatoes, Pine Nuts and Scallions
Finished in a Basil Pesto Cream Sauce

\$26

Suggested Wine Pairing:

A to Z, Pinot Noir \$9 glass \$32 bottle

Prime Rib – A Harwood House Specialty

8-10 oz.	12-14 oz.	16-18 oz.
\$27	\$33	\$39

Suggested Wine Pairing:

Peter Lehman, Shiraz Blend, \$8 glass \$30 bottle

Appetizer

Red Curry Mussels

Simmered in Wine with Garlic, Cilantro, Shallots and Red Curry
Served with Italian Crostini

\$12

Suggested Wine Pairing:

Berres Winery, Estate Riesling \$8 glass \$28 bottle