

Harwood House Restaurant
Weekend Dinner Features

November 9th-11th

BISON RIBEYE

Tender and Well Marbled Char Grilled to Perfection
Topped with Caramelized Onions and a Huckleberry Cabernet Reduction
Accompanied by Roasted Sweet Potatoes and Grilled Asparagus

35

Suggested Wine Pairing:

Amavi Cabernet 12 Glass 44 Bottle

FRESH ARCTIC CHAR

Served with the Chefs Arrangement of Brown Butter Beurre Monté, Apple,
Charred Rainbow Carrots, Cashew Butter and Frisée

28

Suggested Wine Pairing:

King Estate Pinot Gris 8 Glass 28 Bottle

LOBSTER, SHRIMP AND CRAB FETTUCINE

Succulent Maine Lobster Meat, Alaskan Crab and Oregon Bay Shrimp
Sautéed in Garlic and Shallots Finished in a Light Sherry and Tomato Cream Sauce

29

Suggested Wine Pairing:

L'Ecole 41, Semillion 7 Glass 26 Bottle

PRIME RIB – A HARWOOD HOUSE SPECIALTY

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

Suggested Wine Pairing:

Cantina Zaccagnini, Montepulciano d' Abruzzo 8 Glass 28 Bottle

Featured Appetizer

HASSELBACK TOMATO CAPRESE

Fresh Wisconsin Mozzarella, Vine-Ripened Tomatoes, Basil, Virgin Olive Oil,
Greek Olives Drizzled with a Pecan Balsamic Reduction

12

Suggested Wine Pairing:

Mumm Napa Brut Prestige 8 Glass only