

# *Harwood House Restaurant*

## *Weekend Dinner Features*

### **January 12th-14th**

#### **BISON NEW YORK STEAK**

Montana Bison Char-Grilled to Perfection  
Topped with an Habanero Fig Chutney  
Served with Smashed New Potatoes and Sautéed Red Cabbage

32

Suggested Wine Pairing:

Robert Mondavi, Napa Valley, Cabernet Sauvignon Blanc 20 Glass 75 Bottle

#### **FRESH NEW ZEALAND KING SALMON**

Toasted Cumin Crusted and Pan-Seared Served with the Chefs Arrangement of  
Sweet Red Pepper Port Reduction, Feta, Spinach and Chickpea Croquettes

34

Suggested Wine Pairing:

Westrey Pinot Gris 10 Glass 38 Bottle

#### **CHICKEN AND PANCETTA PAPPARDELLE**

Sautéed All-Natural Chicken Breast Strips and Italian Pancetta  
Complimented with Garlic, Mushrooms, Tomatoes and Spinach  
Tossed in a Smokey Paprika Cream

24

Suggested Wine Pairing:

Champalou, Vouvray 10 Glass 38 Bottle

#### **PRIME RIB - A HARWOOD HOUSE SPECIALTY**

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

Suggested Wine Pairing:

Chateau Comtesse, Pauillac Bordeaux 20 Glass 70 Bottle

### *Featured Appetizer*

#### **MUSHROOM GRATINEE**

Pan-Sautéed Button Mushrooms Deglazed in a Sherry Stock  
Tossed with Spanish Chorizo, Garlic Gruyere Finished with Sourdough Croutons

12

Suggested Wine Pairing:

Patricia Green, Lia's, Pinot Noir 18 Glass 70 Bottle