

Harwood House Restaurant

Valentine's Day Features

FILET MIGNON AND JUMBO SHRIMP SCAMPI

6oz Filet Mignon Infused with Roasted Garlic Slivers and
Topped with Melted Gorgonzola and Accompanied by Spicy Sautéed Jumbo Shrimp
Served with Roasted Cauliflower and Root Vegetable

45

Suggested Wine Pairing:

Latah Creek, Huckleberry Riesling 7 Glass 26 Bottle

FRESH CANADIAN KING SALMON

Pan-Seared and Served with the Chefs Arrangement of
Horseradish Celery Root Puree, Roasted Fennel and Blistered Tomatoes

32

Suggested Wine Pairing:

Duck Pond, Rose' of Pinot Noir 8 Glass 28 Bottle

CHICKEN AND PANCETTA PAPPARDELLE

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

24

Suggested Wine Pairing:

Duck Pond Pinot Noir 10 Glass 34 Bottle

PRIME RIB – A HARWOOD HOUSE SPECIALTY

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

Suggested Wine Pairing:

Amavi Cellars Syrah 14 Glass 54 Bottle

Featured Appetizer

MUSHROOM GRATINEE

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

14

Suggested Wine Pairing:

Lunetta Rose, Vino Spumante 7 Glass