

# *Harwood House Restaurant*

## *Weekend Dinner Features*

*March 2nd-4th*

### PRIME GRADE NEW YORK STEAK

Certified Angus Beef Tender and Very Well Marbled  
Served with Wilted Spinach and Sweet Potato Puree  
Topped with Braised Button Mushrooms and Maple Dijon Jus

32

Suggested Wine Pairing:

A to Z Pinot Noir 9 Glass 32 Bottle

### WILD MUSHROOM CRUSTED CHILEAN SEA BASS

Prized for its Buttery Flavor and Large Delicate Flakes  
, Served with the Chefs Arrangement of Shimeji Mushrooms, Ginger Carrot Puree,  
Honey Roasted Carrots and Sesame Seed Crusted Cipollini Onions

35

Suggested Wine Pairing:

Champalou, Vouray 10 Glass 38 Bottle

### ITALIAN SAUSAGE AND PASTA

House Made Italian Sausage Meatballs, Slow Roasted Tomatoes, Spinach,  
Roasted Fennel and Goat Cheese Alfredo

25

Suggested Wine Pairing:

Berres, Estate Riesling 8 Glass 28 Bottle

### PRIME RIB – A HARWOOD HOUSE SPECIALTY

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

Suggested Wine Pairing:

Robert Mondavi Napa Valley, Cab 11 Glass 54 Bottle

## *Featured Appetizer*

### OSTRICH STUFFED SWEET PEPPER

Ground Ostrich, Three Cheese Blend, Mama Lil's Peppers and Spinach Blended Together  
in a Jumbo Sweet Pepper Finished with a Panko Pepper Crust and Baked Golden

14

Suggested Wine Pairing:

Kings Estate, Pinot Gris 8 Glass 28 Bottle