



Harrimans

VIRGINIA PIEDMONT GRILL

A Taste of Harrimans

first course

Baked Camembert

housemade apricot | salamander honey | shoemaker hazelnuts

Wine Pairing – La Marca Prosecco

second course

Glazed Thumbelina Carrots

spiced greek yogurt | micro cilantro

Wine Pairing – Blanck Gewürztraminer

third course

Applewood Smoked Maine Diver Sea Scallop

brown butter cauliflower puree | truffle vinaigrette | preserved lemon relish

Wine Pairing – Argyle, Pinot Noir

intermezzo

fourth course

Dry Aged New York Strip

garlic puree | trumpet mushroom | soy saba glaze | charred scallion

Wine Pairing – Immortal Zinfandel

fifth course

Roasted Alaskan Halibut

beluga lentil | applewood smoked bacon lardons | dijon vinaigrette

Wine Pairing – La Linda, Malbec

dessert

Smoked Gingerbread Toffee Cake

bourbon caramel | vanilla bean ice cream | maplewood smoke

Wine Pairing – Taylor Fladgate, 20 Year Tawny

One Hundred Twenty Dollars | Forty Five Dollars Wine Pairing

Wines chosen to your preferences by our beverage team