

# Harrimans

VIRGINIA PIEDMONT GRILL

## A Taste of Harrimans

### first course

#### **Baked Camembert**

housemade apricot | salamander honey | shoemaker hazelnuts

### second course

#### **Glazed Thumbelina Carrots**

spiced greek yogurt | micro cilantro

### third course

#### **Applewood Smoked Maine Diver Sea Scallop**

brown butter cauliflower puree | truffle vinaigrette | preserved lemon relish

### intermezzo

### fourth course

#### **Roasted Alaskan Halibut**

beluga lentils | applewood smoked bacon lardons | dijon vinaigrette

### fifth course

#### **Dry Aged New York Strip**

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

### dessert

#### **Maplewood S'mores**

marshmallow tempura | bacon chocolate marquise | coffee bean ice cream

One Hundred Twenty Dollars | Forty Five Dollars Wine Pairing

*Wines chosen to your preferences by our beverage team*