

# Harrimans

VIRGINIA PIEDMONT GRILL

Eight - Course Michelin - Star Dinner

By Chef Davide Palluda

- s m a l l b i t e s -

anchovy & almond meringue | pried pasta & paprika | salted hazelnuts

- p r i m o -

LOCALLY FORAGED RAMP BROTH

parmigiana reggiano

- s e c o n d o -

PRIME BEEF TARTARE

almond pastry | black truffle

- t e r z o -

BRAISED BABY BOK CHOY

béarnaise sauce

- q u a r t o -

RAVIOLI "PLIN"

roast gravy

- q u i n t o -

CARNAROLI RICE

citrus fruits | rum

- s e s t o -

ROASTED LAMB

goat curds | hay

- s e t t i m o -

HAZELNUT GELATO

- o t t a v o -

By Executive Pastry Chef Jason Reaves

SALTED BUTTERSCOTCH BUNDINO

chocolate mascarpone | smoked marshmallow | banana croccante | pineapple

Two Hundred Seventy Nine Dollars



consumer warning: eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

@harrimansgrill  
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