



Harrimans

VIRGINIA PIEDMONT GRILL

Prix Fixe Menu

\$98 per person plus tax and service charge

3 selections from course one, 3 selections from course two, 2 selections from course three

FAMILY STYLE STARTER

FOR AN ADDITIONAL \$25
(RECOMMENDED FOR EVERY 5 PEOPLE)

CHEESE & CHARCUTERIE

CHEESE

Cabra la Mancha | Midnight Moon | Monocacy Ash | Tumble Weed | Pleasant Ridge Reserve
Firefly Black & Blue | Lamb Chopper

US CHARCUTERIE

Prosciutto | Calabrese | Capicola | Chorizo

COURSE ONE

BITTER GREENS SALAD
escarole, treviso, frisée, egg, white balsamic

BRUSSEL SPROUT CAESAR
charred brussels sprout petals, anchovy
vinaigrette, grana padano, white anchovy

SALT ROASTED BEETS
watercress, pistachio yogurt, mint

MIXED GREENS
arugula, dried cranberries, brown butter walnuts
shaved lamb chopper, orange creme fraiche

GLAZED THUMBELINA CARROTS
spiced greek yogurt, micro cilantro

GRILLED BROCCOLINI
shoemaker hazelnuts, chili flake, anchovy vinaigrette

BLISTERED SHISHITO PEPPERS
lemon aioli, smoked sea salt

PEAR CARPACCIO
compressed pear, housemade ricotta
salamander honey, gremolata

CRISPY CAULIFLOWER
preserved lemons, calabrian chili, parsley

SALAMANDER CRAB CAKE +10
old bay butter, crab louie

**APPLEWOOD SMOKED
MAINE DIVER SCALLOPS**
brown butter, cauliflower puree, truffle vinaigrette
preserved lemon

SEARED AHI TUNA
coriander crust, eel sauce, fennel pollen

MAINE LOBSTER ROLL
mayonnaise, lemon chive, new england bun

JUMBO TIGER PRAWNS
garlic butter, citrus, ginger, pickled shishitos

PAN ROASTED FOIE GRAS
toasted brioche, huckleberry mostarda
milk jam, frisee

WORLD'S BEST CHICKEN NUGGET
veal sweetbread, dijon horseradish aioli

BONE MARROW
braised oxtail, shallot marmalade, rustic bread



COURSE TWO

BRAISED SHORT RIB

espresso demi, smashed mashed, fried shallot

LOBSTER RISOTTO

maine lobster, toasted garlic, saffron

ROASTED ALASKAN HALIBUT

beluga lentils, applewood smoked bacon lardons
dijon vinaigrette

RICOTTA GNOCCHI

mushroom duxelle, grana padano, fried sage

BAVETTE STEAK

charred leek puree, shishito peppers, scallion relish
fried leeks

WINTER ROASTED VEGETABLES

sunchoke puree, sunchoke chips
salamander honey butter

ROASTED BRANZINO *

cara cara orange salad, fennel pollen, salé

NOT YOUR MOTHER'S PORK CHOP *

autumn olive farms berkshire, cipollini agrodolce

BLACKENED BONE-IN ORA KING SALMON *

pickled mustard seed, salmon roe

COWBOY CUT * +15

22 oz. prime bone- in ribeye, smoked pancetta pesto

BONE IN FILET * +15

shallot marmalade, cracked black pepper, cognac sauce

VEAL PORTERHOUSE * +10

toasted garlic, anchovy, caper, brown butter

MIXED SEAFOOD GRILL *+20

petite lobster tail, diver scallop, tiger prawn, spanish octopus

* Please Note These Selections Do Not Come With Sides.

You May Pick A Side To Accompany The Dish From The Following List With An Additional Fee

Petite Lobster Tail **22** | Foie Gras **15** | Brussel Sprouts **9** | Smashed Mashed **6** | Duck Fat Potatoes **7** | Buttermilk Biscuits **7**

COURSE THREE

SALAMANDER SIGNATURE LAYER CAKE + 2

devil's food and pumpkin spice cakes, cream cheese buttercream, hazelnut crunch

CHOCOLATE GRAND CRU

black cocoa brownie, micro beet sponge, blueberry lavender sorbet

MAPLEWOOD S'MORES

tempura marshmallow, bourbon chocolate marquise, coffee bean ice cream

CRANBERRY APPLE COBBLER

salamander honey, shortcake, buttermilk orange ice cream

TRIO OF HOUSE SPUN ICE CREAM OR SORBET

selection of seasonal flavors

EXECUTIVE CHEF RYAN ARENSDORF

EXECUTIVE PASTRY CHEF JASON REAVES

Menu Is Subject To Seasonal Changes

There may be health risks associated when consuming raw protein products, including raw oysters. If you suffer from chronic illness of the liver, stomach or blood, if you are pregnant or have other immune disorders, you should eat these products fully cooked.