



# Harrimans

VIRGINIA PIEDMONT GRILL

August | 24-31 | 2018

## Course One

(choice of)

FRISÉE AND ARUGULA SALAD  
radish | shaved parmesan | toasted pistachio | truffle vinaigrette

SALT ROASTED BEETS  
watercress | pistachio yogurt | mint

MIXED GREENS  
arugula | dried cranberries | brown butter walnuts | shaved lamb chopper  
orange crème fraîche

## Entrée

(choice of)

BRAISED SHORT RIB  
espresso demi | smashed mashed | fried shallot

SHRIMP & GRITS  
colossal prawns | byrd mill grits | house made tasso | lobster sauce | chili

ROASTED ALASKAN HALIBUT  
beluga lentils | applewood smoked pancetta lardons | dijon vinaigrette

POTATO GNOCCHI  
appalachian cheese fonduta | hierloom cherry tomatoes | wood ear mushrooms  
asparagus tips | cornbread crumble

BONE-IN FILET  
shallot marmalade | cracked black pepper | cognac sauce | \$30.18 addition

## A Sweet Finish

CHOCOLATE GRAND CRU  
black cocoa brownie | micro beet sponge | blueberry lavender sorbet

Forty Five Dollars and Eighteen Cents