

THE SUMMER MENU

\$80 PER PERSON | CURATED SOMMELIER WINE PAIRING +\$40

FIRST COURSE

choice of

French Onion Soup

gruyère / emmental / baguette

Chopped Caesar

romaine hearts / rosemary croutons

Rhode Island Calamari

spicy pomodoro / peppadews

Pastrami Wedge

house-smoked pastrami / lavash croutons / smokey bleu cheese / marinated tomatoes

SECOND COURSE

choice of

8oz Filet Mignon*

potato purée

Hokkaido Scallops

pommes purée / peas / lemongrass butter sauce

Jidori Chicken

maitake mushrooms / bread pudding / asparagus / chicken jus

Big Glory Bay Salmon*

tomato and mushroom ragù / warm tomato vinaigrette

DESSERT

choice of

Crème Brûlée

dulce de leche / coconut almond crumble

Chocolate Cake

4 layer / fudge / feullitine / white chocolate coffee crèmeux / vanilla gelato



*consuming raw or undercooked meats, poultry or shellfish may increase your risk of foodborne illness

HARLO *Steakhouse
& Bar*