HARLØ HOLIDAY

$175 PER PERSON

FIRST COURSE

choice of

Chopped Caesar
romaine hearts / shaved parmesan / rosemary croutons / anchovy caesar dressing

Pastrami Wedge
house-smoked pastrami / smokey bleu cheese / marinated tomatoes / aged balsamic / crispy onions

French Onion Soup
gruyere / emmental / baguette

Jumbo Oishii Shrimp Cocktail
charred jalapeño aioli / cocktail sauce

Tuna Tartare*
sashimi-grade tuna / avocado / cucumber oil / citrus ponzu sauce

Prime NY Steak Tartare*
espelette / mustard / toasted baguette / egg

Maryland Crab Cake
chipotle aioli / slaw / bread & butter pickles

Rhode Island Calamari
spicy pomodoro / peppadews

Spanish Octopus
herb crusted / castelvetrano olives / "piccata" sauce

Roasted Bone Marrow
cranberry jam / chimichurri / toasted bread

SECOND COURSE

choice of

8oz Filet Mignon*
midwest

Mary's Half Chicken
cassoulet beans / pistou

Braised Short Rib Tagliatelle
chanterelles / saba / sage

18oz Boneless Ribeye*
meat by linz / chicago
+15

12oz New Zealand Elk Chops*
rosemary potato purée / pomegranate

Hokkaido Scallops
butternut squash risotto / sage

Big Glory Bay Salmon*
beluga lentils / blistered tomatoes

8oz Ribeye Cap*
american wagyu / snake river farms
+25

SIDES

select one

Potato Purée
Grilled Broccolini
Crispy Potatoes
Creamed Spinach
Cavatelli Mac & Cheese
Roasted Mushrooms

DESSERT

select one

Crème Brûlée
dulce de leche / banana brulee

Chocolate Cake
4 layer / nutella fudge / candied hazelnut / feullitine / white chocolate coffee crémeux

Carrot Cake
white chocolate spiced crémeux / carrot cake crumble

Basque Cheesecake
mandarin basque / vanilla chantilly / orange segment

Key Lime Pie Cheesecake
swiss meringue / graham oat crumble / candied lime zest

Seasonal Gelato or Sorbet
chef's seasonal selections

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