



**Harry Browne's
Restaurant Week Dinner**

Appetizers

Baby Kale and Caramelized Pear

tossed with toasted pumpkin seeds and candied pecans
cranberry vinaigrette

Lobster Bisque

house lobster stock with cream and cognac served tableside

Moroccan Tuna Crudo

ahi tuna, cured olives and candied orange

Grilled Oysters

garlic herb butter, rustic bread

Entrees

Skate Wing

crab and truffle stuffing, potatoes au gratin, shaved winter vegetable salad

Saffron Risotto

assorted shellfish, crispy pork belly

Duck Breast

sweet and sour braised red cabbage, farro pilaf
pomegranate reduction

Short Rib

horseradish whipped potatoes, roasted root vegetables

Dessert

Almond Ricotta Cheesecake

lemon crème Anglaise

Salted Caramel Semifreddo

Valrhona Devil's Food Cake