

HARRY'S

CONTINENTAL KITCHENS

plus:

CATCH A SPECIAL WILLIE
NELSON TRIBUTE DJ SET!



sea TO table

COASTAL CULINARY EXPERIENCE

FROM THE GULF WATERS
TO YOUR PLATE

reception

SIGNATURE COCKTAILS, HENRIOT BRUT SOUVRAIN, WILLAKENZIE ESTATE ROSE
BRONZED KEY WEST PINK SHRIMP W/ HONEY MUSTARD

CAVIAR
crème fraiche, lay's potato chips

WAHOO CRUDO
citrus vinaigrette, jalapeño-cilantro avocado oil, micro radish

first course

PASSERELLES, ANJOU BLANC (CHENIN BLANC), FRANCE, 2023

CHENIN STEAMED LOCAL JOE ISLAND STEAMED CLAMS
leeks, garlic, fresh herbs, chenin blanc, butter, grill ciabatta

second course

DIATOM, CHARDONNAY, SANTA BARBARA, 2023

BAKED BACON WRAPPED KEY WEST PINK SHRIMP
pepper bacon, brie cheese, key west pink shrimp, fig riesling reduction, baby arugula

third course

COPAIN WINERY, DAYBREAK WHITE BLEND, SONOMA COUNTY, 2024

TROPICAL GROUPER
pan seared deep-water grouper, mango-basil risotto, passion fruit gastrique

fourth course

GRAN MORAINÉ, PINOT NOIR, YAMHILL-CARLTON, WILLAMETTE VALLEY, OREGON, 2021

BAKED POMPANO EN PAPILOTE
roasted cherries, duck fat braised swiss chard, maître d'hôtel butter

fifth course

HARTFORD VINEYARDS, ZINFANDEL, RUSSIAN RIVER VALLEY, 2021

HARRY'S CHOCOLATE MOUSSE
rich and creamy chocolate, berry sauce, fresh berries, whipped cream

sponsored by:  JACKSON
FAMILY WINES



benefitting:



SCAN TO
PURCHASE

JUNE 7 | 6:00P | TICKETS ON SALE AT HARRYSKITCHEN.COM