

*Harry's*

# NYE 17

## CHAMPAGNE & AMUSE BOUCHE

### ROAST HEIRLOOM TOMATO SOUP

white truffle & parmesan croutons

or

### LOBSTER & LUMP CRAB TERRINE

mixed baby greens & lemon & fresh dill aioli

or

### FRESH SPINACH & GOAT CHEESE TARTE

baby arugula, fresh orange segments, toasted walnuts & Champagne vinaigrette

or

### PULLED PORK & VEGETABLE SPRING ROLL

baby spinach, fresh pineapple & mango salsa



## PAN FRIED VEAL SCALLOPINI

saffron rice, grilled asparagus, crimini mushrooms & Dijon mustard & red wine demi glace

or

## PAN SEARED CHILEAN SEA BASS

organic poached egg, sake braised bok choy & miso ginger broth

or

## SURF n TURF

### GRILLED 6oz TENDERLOIN & BROILED LOBSTER TAIL

Bermuda grown shitake mushrooms, roast button onions & red wine demi glace

or

### GRILLED ENGLISH LAMB SIRLOIN

scalloped potatoes, roast bell pepper, fresh broccoli & port wine reduction



## GERMKNODEL

steamed sweet yeast dumpling filled with tart cherry & almond compote, eggnog custard & topped with poppy seed crumble

or

## RASPBERRY RUSSIAN AFFOGATO

vanilla raspberry swirl ice cream served as a Russian cocktail

or

## CHOCOLATE S'MORES CAKE

dark & milk chocolate ganache with graham crackers & brûlée marshmallows

## CHAMPAGNE AT MIDNIGHT

\$100 plus gratuity ~ Reservations Essential 292 5533

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