



HARRY'S AT THE WATERFRONT VALENTINE'S DAY WEDNESDAY FEBRUARY 14TH

APPETIZER

ESCARGOT STUFFED CRIMINI MUSHROOMS

*in roast garlic white wine cream sauce
gratinated with Gruyère cheese*

or

FIVE SPICED JUMBO SCALLOP

*butternut squash purée & pear chutney
drizzled with raspberry balsamic reduction*

or

GOAT CHEESE & ALMOND FRITTERS

*baby spinach salad, green apple & cherry tomatoes
with red onion & Champagne vinaigrette*

ENTREE

GRILLED ORGANIC SALMON

prosciutto wrapped asparagus with potato & leek chowder

or

SURF & TURF (\$15 SURCHARGE)

*6oz petite fillet & lobster tail with fondant potatoes,
sautéed baby vegetables port wine reduction*

or

GRILLED VEAL RACK CHOP

*honey roast baby bok choy, Bermuda grown shiitake mushrooms,
caramelised pearl onions & Dijon mustard & red wine demi glace*

DESSERT

BEET MASCARPONE ICE CREAM

*fresh berries in sparkling wine syrup,
orange zest & mint chiffonade*

or

CHOCOLATE PRALINE FONDUE

*house made churros & Belgian waffle with marshmallows & a
long stem strawberry with warm chocolate hazelnut dipping sauce*

or

TIRAMISU GÂTEAU

*Kahlua & Grand Marnier flavoured tiramisu mousse
with espresso infused sponge cake topped with Chantilly cream*

\$125

*per person
plus 17% gratuity*

**Reservations
Essential**

at The Waterfront

441 292 5533 • harrys.bm

