



HARRY'S

PRIVATE DINING

Thank you for considering Harry's for your upcoming dinner event. Whether it's a business meeting, a fun-filled social affair or an intimate family gathering, Harry's unique private dining spaces along with its tasteful menu and elegant surroundings make for a perfect evening. Our private dining spaces offer four unique dining rooms that will accommodate groups of 10 to 60 guests.

POYNTZ AVENUE ROOM

Looking out onto Poyntz Avenue and Downtown Manhattan this room features space for a variety of seating arrangements up to 25 seated guests, complete with full audio visual capabilities.

(food and beverage minimum purchase requirement applies)

THE PARLOR

Located adjacent to the Poyntz Avenue Room and in the original parlor of the hotel this room features space for a variety of seating arrangements up to 25 seated guests, complete with full audio visual capabilities.

(food and beverage minimum purchase requirement applies)

WAREHAM FAMILY GATHERING SPACE

This space is the combination of both the Poyntz Ave and Parlor Rooms opened into one large 1,300 sqft. gathering space that will accommodate up to 60 guests in a social, free flowing, cocktail reception format.

(food and beverage minimum purchase requirement applies)

ROSE ROOM

A long time gem of Manhattan's dining scene, this private dining room has one large table that will accommodate 10-14 guests for a seated dinner.

Private Dining Options

(Pricing is exclusive of beverages, tax and gratuity.)

We require a minimum food and beverage purchase for our private spaces. That minimum will be established at the time of booking and is subject to tax and gratuity, including an administrative charge of five percent of the total amount. We do not charge a rental fee for the space.

Offer your guests a seated 2 course dining experience beginning at \$39 per person from the menu below.

Offer your guests a seated 3 course dining experience beginning at \$49 per person from the menu below.

Offer your guests coursed wine pairings in addition to the seated dining experience beginning at \$25 per person (wine service is paired with your final menu selections).

Offer your guests à la cart large format plated appetizers from the appetizer menu on the following page.

Offer your guests an educational wine tasting led by Harry's Wine Team at \$39 per person or lower based on final guest count.

Customized menus listing your final selections will be printed for your guests. Please make your final selections from the menus included.

Large Party Dinner Menu

(Pricing is exclusive of beverages, tax and gratuity.)

ENTRÉES

(select four of the following entrées for your guests to choose from)

DUROC PORK CHOP

12 oz. dry aged ribeye chop basted with a fresh herb olive oil, slow roasted, chargrilled, served over pecan smoked white cheddar grits, Grand Marnier demi-glace, topped with a roasted Maitake mushroom cluster and a green onion-pecan bacon maple-relish.

RACK OF LAMB

Frenched rack of lamb basted with porcini butter, chargrilled, served over toasted pistachio shallot demi-glace, shiitake-asparagus chèvre risotto, topped with a cucumber mint heirloom tomato relish and micro kohlrabi.

PINOT NOIR BLACKBERRY DUCK

9 oz. breast of duck marinated in a sweet citrus cinnamon olive oil, chargrilled, served over Pinot Noir blackberry demi-glace, ginger shiitake basmati rice, braised arugula and spinach and topped with toasted almond citrus micro kohlrabi.

✦ ROASTED ARTICHOKE & ZUCCHINI

Roasted artichoke hearts sautéed with leeks, spinach, arugula, piquillo peppers and roasted corn, finished in a citrus olive oil broth, served over zucchini "noodles" tossed in a chèvre herb tomato sauce and topped with toasted cashews.

ATLANTIC SALMON

Fresh Atlantic salmon fillet, pan-seared, sautéed with smoked red bell peppers, leeks, fresh herbs, finished in a citrus pepper vodka sauce and drizzled with an avocado coulis. Served over smoked portobello risotto.

JUMBO SEA SCALLOPS (supplemental + \$5)

Jumbo sea scallops basted with a vanilla scented sesame olive oil, charbroiled, served over a smoked red bell pepper seafood broth, roasted corn risotto and topped with an heirloom tomato-Parmesan relish.

FILET MIGNON, 6OZ (supplemental + \$6)

FILET MIGNON, 9OZ (supplemental + \$15)

Bacon wrapped filet, chargrilled, roasted garlic chèvre smashed potatoes, peppercorn balsamic reduction, pickled beets and truffle salt.*

FILET MIGNON ROYALE, 6OZ (supplemental + \$13)

FILET MIGNON ROYALE, 9OZ (supplemental + \$23)

Bacon wrapped filet, chargrilled, topped with sautéed crabmeat, sauce béarnaise, served over roasted garlic chèvre smashed potatoes.*

PRIME RIB OF BEEF (supplemental + \$15)

Aged ribeye, slow roasted, served with a Zinfandel horseradish demi-glace, roasted garlic chèvre smashed potatoes, and grilled lemon onion asparagus.* (Available Thursday, Friday and Saturday evenings)

SOUPS & SALADS

(select three of the following soups/salads for your guests to choose)

HARRY'S HOUSE SALAD

Fresh spinach, champagne vinaigrette, topped with fried chèvre balls, pickled onions, pickled carrot ribbon, candied sunflower seeds and bacon salt.

✦ DINNER SALAD

Fresh field greens topped with tomatoes, red onions and house made croutons. Choice of dressing.

ICEBERG WEDGE

A wedge of cold iceberg lettuce served with sliced turkey, ham, red onions, pecan smoked bacon, roma tomatoes, Parmesan cheese, and house made croutons. Choice of dressing.

SMOKED RED BELL PEPPER AND CRAB BISQUE

Smoked red bell peppers, light cream and blue crab.

CREAM OF TOMATO BASIL SOUP

Tomatoes, light cream and fresh basil.

DESSERTS

(select two of the following desserts for your guests to choose from)

HARRY'S CHEESECAKE

Featured Flavor

SEASONAL CHOCOLATE DESSERT

To be pre-determined

SEASONAL DESSERT

To be pre-determined

✦ DENOTES VEGETARIAN DISHES

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Large Plated Appetizers

(Pricing is exclusive of beverages, tax and gratuity.)

Offer your guests à la cart large format plated appetizers.
Each appetizer serves 12 guests, unless otherwise stated in menu description.

✦ HARRY'S BRUSCHETTA

Balsamic marinated chèvre topped with green olives, served with herbed heirloom tomatoes and grilled French bread.

\$57

EGG ROLLS

Crispy wonton wraps filled with white rice, green chiles, seasoned pork and leek pecan slaw, deep-fried and served with soy horseradish sauce, citrus balsamic glaze and sriracha hot sauce.

\$45

CHORIZO STUFFED DATES

Medjool dates stuffed with chorizo, wrapped in pecan smoked bacon, broiled in a piquillo pepper-tomato sauce, served over lime sour cream, toasted pistachios and a cilantro maple syrup reduction.

\$42

HARRY'S CHARCUTERIE

Soppressata, smoked pork belly, hot capicola, German bologna, Manchego, smoked white cheddar, Red Rock cheddar cheese, toasted pistachio chèvre, pickled onion, pickled mustard seed, served with toasted garlic naan, toasted brioche, piquillo balsamic and roasted garlic aioli.

\$62

CRAB CAKES

Lump crabmeat, fresh breadcrumbs, herbs and spices, pan-fried and served over spinach jalapeño béchamel, sriracha and red pepper aioli sauces.

\$51

DEVILED EGGS

Pecan bacon, lump crab meat, roasted corn-pickle relish, smoked salmon, capers, smoked paprika, Sriracha.

\$51

COLD SMOKED SALMON

Dill cream cheese, fried avocado, caper-red onion relish, lemon balsamic, arugula, toasted baguette.

\$66

SMOKED CHICKEN PIZZA

House made thin crust topped with smoked chicken, tossed in a creamy garlic sauce, topped with pecan smoked bacon, fresh herbs, Parmesan and mozzarella cheeses.

\$28

ITALIAN SAUSAGE PIZZA

House made thin crust topped with Italian sausage, leeks, herbed tomato sauce, Parmesan and mozzarella cheeses.

\$26

SPICY BAR NUTS

Mixed nuts tossed in a sweet and spicy pepper-peprika blend.

\$60

✦ SMOKED PORTOBELLA & GOAT CHEESE PIZZA

House made thin crust topped with smoked portobello, fresh herb oil, roma tomatoes, garlic, mozzarella and chèvre.

\$26

SEARED SCALLOPS

Jumbo sea scallop dusted with sea salt, pan-seared, served over a lobster mousse cream sauce, roasted cauliflower, topped with cucumber and tomato caviars and pea shoots.

\$156

ROASTED STRIPIOIN

Braveheart Striploin marinated in a fresh herb olive oil, served over fried Kennebec potato, sautéed trumpet mushrooms, red pepper chimichurri, sauce béarnaise and topped with sunflower shoots.*

\$156

CILANTRO RUM LOBSTER

Cold water lobster lightly breaded, pan-fried, served over a cilantro rum sauce, grilled pineapple, fresh corn cumin relish, topped with pea shoots and garnished with a blood orange reduction.

\$156

FRIED MOZZARELLA BRIOCHE

Sliced fresh mozzarella coated with a brioche breading, pan-fried in extra virgin olive oil, served over a cracked peppercorn-tomato broth, topped with prosciutto, fig and chopped olive relish.

\$56

SMOKED CHICKEN & POBLANO DIP

Smoked chicken, roasted poblano peppers, simmered in a menonita goat cheese cream sauce, topped with Heirloom tomato-poblano relish and served with fried flour tortillas.

\$63

✦ TOMATO AVOCADO CEVICHE

Heirloom tomatoes tossed with avocado, mango in a papaya lime vinaigrette and served with fried flour tortillas.

\$42

SMOKED FRIED CHICKEN SKEWERS

Apple smoked chicken, buttermilk breaded skewers, deep fried, served over a Creole corn sauté, topped with cilantro green onion-heirloom tomato relish, cotija cheese and drizzled with Jamaican jerk aioli.

\$72

✦ DENOTES VEGETARIAN DISHES

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