



Harrimans

VIRGINIA PIEDMONT GRILL

RESTAURANT WEEK

March 20-27, 2017

By Executive Chef Ryan Arensdorf

-Course One-

(choice of)

Bitter Greens Salad

escarole | treviso | frisée | egg | white balsamic

All Things Fennel

baby arugula | blood orange | lemon vinaigrette



-Entrée-

(choice of)

Rabbit Cassoulet

white bean puree | spicy arugula | fennel

Angus Skirt Steak

asian marinade | jalapeno jam | pickled red onion

Housemade Gnocchi

wild mushrooms | local fonduta



-A Sweet Finish By Executive Pastry Chef Jason Reaves -

(choice of)

Irish Cream Bread Pudding

salted caramel | orange marmalade | cinnamon bun ice cream

Chocolate Peanut Butter Tart

banana brulée | peanut butter power | caramelia rum ice cream

Forty Eight Dollars and Seventeen Cents