

FIRST COURSE

Poached Oysters, Verjus Sauce, Leeks and Caviar 13.

Asparagus, Mushroom and Tomato Quiche with Spring Greens, Champagne Dressing 11.

Smoked Scottish Salmon, Crème Fraiche, Cucumber and Caviar 13.

Shrimp and Crabmeat Cocktail, Chili Sauce 15.

Chilled Poached Lobster, Cucumber Salad, Pineapple Mango Dressing 19.

East and West Coast Oysters, Pickled Ginger-Cucumber Relish 15.

Caesar Salad, Shaved Pecorino Cheese, Parmesan Crust 9.

Mixed Greens Salad 7.

SOUP

Wild Mushroom Consommé, Shiitake and Chives

Chilled Gazpacho, Garlic Croutons

Soup du Jour

Cup 4. Bowl 5.

HARVARD CLUB COMPLETE DINNER

Choice of Soup

Grilled Portabella Mushroom, Arugula, Radicchio, Crispy Prosciutto
Truffle Balsamic Dressing

Seared Pepper Ahi Tuna, Soba Noodles, Julienne Vegetables
Ginger-Soy Beurre Blanc

English Cut, Roast Prime Rib of Black Angus Beef, Baked Potato, Natural Jus

Veal Paillard, Tomatoes, Asparagus, Mushrooms, Baby Greens

Seared Sea Scallops, Beans and Tomato Ragu, Asparagus, Cilantro Pesto

Selection of Desserts

Coffee, Tea or Brewed Decaffeinated Coffee

Prix Fixe

34.

Please alert your server if you have any food allergies

All eggs served at the Harvard Club of New York are procured from farms that have not been associated with the recent recall.

MAIN COURSE

Grilled Scottish Salmon
Fennel Tomato Gratin, Anis Beurre Blanc
28.

Tandoori Grilled Chicken Breast
Lemon Grass Jasmine Rice, Raita and Grilled Peaches
25.

Artichoke Ravioli
Roasted Tomato, Arugula, Pine Nuts, Ricotta Salada
23.

Prime Rib of Black Angus Beef au jus
Baked Potato
28.

Grilled Filet Mignon
Foie Gras, Bordelaise Sauce and Chef's Garnish
29.

Boneless Rack of Lamb
Moroccan Spices, Caramelized Figs, Couscous, Almonds
31.

Grilled Porterhouse Steak (22 oz)
Black Truffle Baked Potato
48.

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