

FLORIDA STONE CRAB CLAW AND OYSTER FEST  
HARRY'S SEAFOOD GRILL  
THURSDAY, FEBRUARY 9, 2012

**Amuse:**

**Alpine Oyster Frite**

micro greens, apple ginger tobiko

*Tiamo Prosecco, Italy*

**First Course:**

**Pacific Oyster Ponzu**

wakame, endive

AND

**Chilled Stone Crab Claw**

key lime mustard sauce

*Kim Crawford Sauvignon Blanc, Marlborough, New Zealand '10*

**Second Course:**

**Nova Scotia Oyster Stew**

curry, parsnip, Asian pear

**Third Course:**

**Stone Crab Fondue**

toasted brioche

*Shaya Verdejo, Spain '10*

**Fourth Course:**

**Stone Crab and Fingerling Potato Napoleon**

frisée, watercress, citrus vinaigrette

**Fifth Course:**

**Oyster Artichoke Gratin**

stone crab, butternut-meyer lemon relish

*Jordan Chardonnay, Russian River Valley '09*

**Dessert:**

**Chef's Assorted Mignardises**