

HARRY'S SUPPORTS THE ARTS WITH AFTER-THEATRE DINING DISCOUNT!



Come to Harry's Seafood Grill for lobster and more, after the show.

Delaware Theatre Company patrons can enjoy dinner after the show and receive 15 percent off their bill at Harry's Seafood Grill. Just show your DTC ticket stub from that evening's performance to receive the discount. Harry's Seafood Grill serves a full menu until 10 p.m. Monday through Thursday, and until 11 p.m. on Friday and Saturday. Call (302) 777-1500 for reservations.

PULLING TOGETHER FOR GOOD CAUSES...

Major League Baseball great Rusty Staub (third from right) recently brought friends to help him enjoy dinner for 10 at Harry's Seafood Grill. Staub bid \$9500 on the meal at a fundraiser for Camphill Soltane in Glenmoore, Pa. The residential learning community serves young adults with intellectual disabilities.



Harry's owner Xavier Teixido and executive chef David Leo Banks traveled to New Orleans to join Boston Chef Andy Husbands for an Americorps/Share Our Strength fundraiser. Pictured here are (from left): Banks, Husbands, Teixido and an Americorps volunteer.



Harry's Savoy Ballroom will host Wilmington's SOS event on March 29. Please join us to help end childhood hunger in America. For details, call Meg Morgan at (302) 475-3000.

January/February 2007

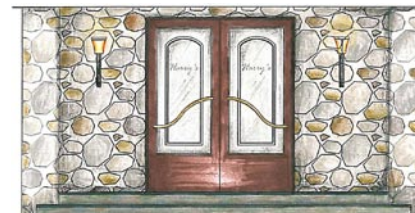
Harry's

NOTEBOOK

HARRY'S SAVOY GRILL GETS A FRESH LOOK WITH MAJOR RENOVATIONS IN JANUARY

After serving 2 million guests since opening in 1988, Harry's Savoy Grill is undergoing a major renovation to "freshen up" its appearance and bring the restaurant into the 21st century.

The \$750,000 project will include installation of a sprinkler system, a new entrance way and hostess station, a larger, floor-to-ceiling glass temperature-controlled wine cellar, renovated bathrooms, new electrical work and lighting, kitchen upgrades, and renovations to two upstairs private dining rooms. Interior design enhancements will include new carpet and upholstery, fabric-covered chairs, a coffered ceiling and framed antique mirrors in the main dining room. The Chicago-style wood bar will be refinished, with a granite back bar and glass shelves added along the mirrored back-bar area.



The renovation project includes a new entrance way with glass doors.

"We'll still offer a traditional setting, but with some contemporary finishes and a cleaner, brighter atmosphere," said Owner Xavier Teixido. This renovation was approached with our guests in mind. We want them to be proud to come here with family and friends."

During the January renovation, limited restaurant service will be available in the adjacent ballroom and private dining rooms. Diners may enter through the Ballroom entrance during the renovation, and can select from a "Harry's Classics" menu featuring favorites such as prime rib, steaks, crab cakes, hot crab and artichoke dip, and whole Maine lobster. Harry's Savoy Ballroom will remain open throughout the renovation and private events will be unaffected.

For reservations during the renovation, please call (302) 475-3000 or visit Harry's Seafood Grill on the Riverfront, (302) 777-1500.



101 South Market Street
Wilmington DE 19801
(302) 777-1500



2020 Naamans Road
Wilmington DE 19810
(302) 475-3000

www.harrys-savoy.com

Harry's

JANUARY-MARCH 2007

HAPPENINGS

HARRY'S SEAFOOD GRILL

Happy Hour Monday through Friday

\$3 drafts and a \$3 happy hour menu, 5-7 p.m. at the bar. Also enjoy tastings from our wide selection of tequilas.

Martini Mondays

\$5 martinis at the bar, 5 p.m. to close.

Double Your Pleasure Oysters, Tuesdays & Thursdays

\$1 oysters at the bar or raw bar only, 5 p.m. to close

Lobster Night Sundays

Enjoy a 1 lb. lobster with 12 steamed clams (\$28.95) or New England Lobster Boil (\$42.95), from noon to 9 p.m.

Harry's SAVOY GRILL

Whole Maine Lobster Night Wednesday*

Crack open a New England Lobster Boil every Wednesday (\$24.95)

Prime Rib and Merlot Special Sunday*

Harry's famous grill cut of prime rib with a glass of our house merlot (\$21.99).

*Please call for availability during Harry's Savoy Grill renovations.

SEE RENOVATION UPDATES ONLINE

If you're curious to see how our renovations are going at Harry's Savoy Grill, check it out online at www.harrys-savoy.com. We'll be posting photos regularly to offer updates on our progress. It will be exciting to see the transformation! And don't forget, you can still purchase gift cards or make reservations online at any time. We will be offering limited restaurant service in our ballroom during the renovation. We appreciate your support and patience!

WIRELESS INTERNET ACCESS

Harry's Seafood Grill, Harry's Savoy Grill, and Harry's Savoy Ballroom are pleased to offer complimentary wireless Internet access throughout our dining and meeting rooms. To find out how we can meet your business needs, please contact our sales office at (302) 475-3000.

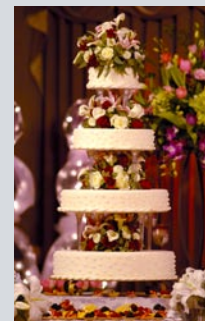
UPCOMING EVENTS

January 21 - Wine School: Food and Wine Together

Learn how to match the right wine to the right dish using the food friendly wines of Italy and Spain, from 2-4 p.m. at Harry's Savoy Ballroom. Cost is \$30 per person.

January 28 - Winter Bridal Fair

Find everything you need to plan the wedding of your dreams at the Harry's Savoy Ballroom Winter Bridal Fair, from noon to 3 p.m. This event features a variety of bridal products and services. Check it all out while you enjoy complimentary hors d'oeuvres, beverages and fabulous door prizes. Our staff will be on hand to discuss your needs for wedding receptions, rehearsal dinners, bridal showers, engagement parties and other special events. Tickets are \$5. For information, call Robin Soutar at (302) 475-3001.



February 14 - Valentine's Day at Harry's Savoy Grill

Celebrate Valentine's Day with our four-course prix fixe dinner at the newly renovated Harry's Savoy Grill. Price is based on your entrée selection. Choose from Prime Rib au Jus, grilled filet mignon, roasted rack of lamb, pan roasted duck breast, steamed Maine lobster, wild Alaskan King Salmon or broiled cod and shrimp. For reservations, call (302) 475-3000.

March 18 - Wine School: Chardonnay and Pinot Noir

It's Red and White Burgundy vs. California, Oregon and other regions in this comparison of new world producers of Chardonnay and Pinot Noir, from 2-4 p.m. at Harry's Savoy Grill. Cost is \$40 per person.

March 29 - Share Our Strength Taste of the Nation Dinner

Join us for a five-course meal prepared by top chefs from the region! This year, Chef Jose Garces from Philadelphia's Amada restaurant will bring his authentic Spanish tapas cuisine to the menu. He'll join Harry's own David Leo Banks, top pastry chef Robert Bennett and other favorites to prepare what many consider to be the "best meal of the year" in Delaware. Ticket sales support efforts to end childhood hunger. For information & sponsorship opportunities, call Meg Morgan at 475-3000.

For Harry's Seafood Grill, call (302) 777-1500.

For Harry's Savoy Grill & Ballroom, call (302) 475-3000.