

NEW ZEALAND WINEMAKER VISITS HARRY'S FOR ONE-OF-A-KIND WINE DINNER, AUG. 29

Harry's Sommelier Anne Hood traveled to New Zealand to discover its finest wines. She was particularly taken by the wines of the Bird Winery and Vineyards in Marlborough (top right), and Trinity Hill Winery in Hawkes Bay (below). On August 29, Harry's Savoy Grill will feature their wines at a New Zealand wine-maker's dinner, with Steven Bird



(right) of Bird Winery appearing as guest of honor. Situated in the picturesque Omaka Valley, the Bird Vineyard produces pinot noir, riesling, pinot gris, gewürztraminer and sauvignon blanc varieties.



Bird's stylistic focus starts by taking the best fruit and "guiding it gently through the winery in a way that allows the natural beauty of each variety to shine." Trinity Hill's John Hancock has produced many award-winning wines, including the best Chardonnay in the World at the 1997 Wine Magazine's International Wine Challenge. His wines will be poured by a representative of the company's distributor. Don't miss this sumptuous dinner prepared especially to complement these fantastic New Zealand wines! Contact Anne Hood at 475-3000 for reservations.



101 South Market Street
Wilmington DE 19801
(302) 777-1500
www.harrysseafoodgrill.com



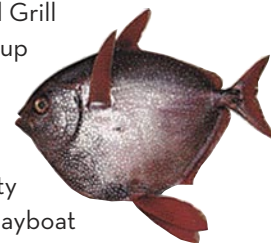
2020 Naamans Road
Wilmington DE 19810
(302) 475-3000
www.harrys-savoy.com

July/August 2008

Harry's NOTEBOOK

CELEBRATE HAWAIIAN FISH MONTH WITH OPAKAPAKA, OPAH & HAPU'UPU'U, TOO!

July is Hawaiian Fish Month at Harry's Seafood Grill and Harry's Savoy Grill, where we'll be serving up fresh, exotic seafood coming straight to you from the Honolulu Fish Auction! Thanks to favorable weather conditions and ocean currents, July is the prime season for availability and quality of fish that are line-caught by the dayboat fishermen of Hawaii.



If you've never sampled a hebi poke (say "poh-kay"), kampachi or kajiki tataki, try our Hawaiian sashimi selection featuring fusion flavors of Asia and Hawaii. Entrées include grilled mongchong, steamed opakapaka, and hapu'upu'u. Throughout the month, you'll also see mahi mahi, opah, walu, ono and hamachi on the menu.

"We developed our Hawaiian menu using some of our favorite authentic Asian and Hawaiian ingredients," explains Chef David Leo Banks. "Every fish is hand-selected and flown directly to us. It's all natural and hormone-free."

NAME THAT HAWAIIAN FISH!

- | | |
|---------------|--------------------------|
| 1) hebi | a) moonfish |
| 2) kampachi | b) crimson snapper |
| 3) kajiki | c) wahoo |
| 4) monchong | d) Hawaiian sea bass |
| 5) opakapaka | e) golden amberjack |
| 6) hapu'upu'u | f) large-scale pomfret |
| 7) mahi mahi | g) shortbill spearfish |
| 8) opah | h) shortbill blue marlin |
| 9) walu | i) young yellowtail |
| 10) ono | j) escolar or butterfish |
| 11) hamachi | k) dolphin fish |

Answers: 1-g; 2-e; 3-h; 4-f; 5-b; 6-d; 7-k; 8-a; 9-j; 10-c; 11-i

Harry's

JULY - OCTOBER 2008

HAPPENINGS

HARRY'S SEAFOOD GRILL

Prix Fixe Lunch, Monday through Friday

\$15 two-course lunch special available weekdays

Happy Hour Monday through Friday

\$3 drafts and a \$3 happy hour menu, 5-7 p.m. at the bar

Martini Mondays

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

1/2 Price Oysters Tuesdays & Thursdays

Half-price oysters at the bar or raw bar only, from 5 p.m. to close

Wednesday Night Entertainment

Live performances on the patio, 7-10 p.m.

Harry's SAVOY GRILL

Prix Fixe Lunch and Dinner Daily

Enjoy a delicious, 2-course lunch for \$15 or 3-course dinner for \$35

Happy Hour Monday through Friday

\$3 drafts from 4-6:30 p.m. and small plate bar menu all night, featuring Mini-Me prime rib sandwiches, gourmet burger sliders and more

Whole Maine Lobster Night Wednesday

Crack open a 1.5 pound Maine Lobster at a very special price (\$24.95)

1/2 Price Oysters Thursday

Half-price oysters at the bar, 5 p.m. to close

Live Entertainment Friday & Saturday

Enjoy old favorites and new talent, every Friday and Saturday from 8:30-11:30 p.m.

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 more about our facility and how we can meet your business needs, please contact our sales office at (302) 475-3000.

UPCOMING EVENTS

July - Hawaiian Fish Month

Don't miss this opportunity to enjoy premium quality, day-caught fish flown to us directly from the Honolulu fish auction!

July 25 - Pinot Envy Wine Tasting

Help us pick the Pinot Noir to envy! Participate in our walk-around blind wine tasting of the top 10 pinot noirs as chosen by our distinguished panel, along with butlered hors d'oeuvres and chef's action stations, 6:30-9:30 p.m. at Harry's Savoy Grill. Cost is \$50 per person.

August 29 - New Zealand Winemaker Dinner

Sommelier Anne Hood welcomes New Zealand winemakers Steven Bird of Bird Winery and Vineyards and John Hancock of Trinity Hill Winery for a one-of-a-kind wine dinner. Call 475-3000 for details.

September 18 - Cigars & Stars at Harry's Savoy Grill

Enjoy a fabulous meal and cigars provided by Black Cat. Cost is \$85 plus gratuity. Contact Kelly O'Hanlon at 475-3000 for details.

September 21 - Harry's Wine School Begins

Learn your way around a wine cellar at Harry's Wine School, which offers a five-class series from September through May. Classes focus on how to taste and understand wines, expertly pair food and wine together, when and why to send the wine back, where the most exciting wines are coming from, and more. Take one class or all five! Call 475-3000 to receive a wine school brochure and class schedule.

September 28 - Harry's Fall Bridal Fair

Find everything you need to plan the wedding of your dreams, noon to 3 p.m. at Harry's Savoy Ballroom. Tickets are \$5.

September 29 - Harry's Scholarship Golf Tournament

Join us at the Brandywine Country Club to raise funds for the Harry's Savoy Grill Scholarship for a University of Delaware hospitality student.

October 5 - Pearl Jam Wine and Oyster Tasting

Join us for a walk-around blind tasting of the top ten wines for seafood, as chosen by our distinguished panel of judges and submitted to you for the final decision on who makes the best seafood wine! Chefs Michael Mullen and Kate Applebaum will tempt us with a mouth-watering array of the freshest oysters, raw bar and seafood hors d'oeuvres created especially for these ocean-loving refreshers. This event takes place on the patio at Harry's Seafood Grill. Cost is \$50 per person.