



**HARLEYS**  
AMERICAN GRILLE

# 5 COURSE DINNER

7PM THURSDAY FEBRUARY 2ND

EXECUTIVE CHEF KEITH MCCONNELL

## MENU

### BARBECUE BRAISED PORK BELLY

CREAMED CORN PUDDING, BLUEBERRY JAM

### THAI CURRY BUTTERNUT SOUP

SHRIMP, BACON, LIME

### BUTTERMILK POACHED LOBSTER

SWEET POTATO GNOCCHI, SWEET PEA PUREE, COCONUT CAVIAR

### PEPPERCORN CRUSTED FILET MIGNON

BLACK GARLIC WHIPPED POTATO, CABERNET REDUCTION

### BLACKBERRY MAPLE CHEESECAKE

BLACKBERRY COMPOTE, MAPLE-BOURBON GLAZE

**\$90** PER  
PERSON

**\$125** INCLUDES  
WINE PAIRING

(PLUS TAX & GRATUITY)

TO RESERVE CALL 516-586-8000 OR EMAIL [MICHAEL@ELITEGRPLLC.COM](mailto:MICHAEL@ELITEGRPLLC.COM)

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