

AN EVENING WITH JOHN HARRIS, JR.

TUESDAY, FEBRUARY 28ST - 6:30 PM

FRIED OYSTERS ON THE HALF SHELL
SERVED WITH AN HERB REMOULADE

SHRUB

A COLONIAL PUNCH MADE WITH BRANDY AND RUM

POTATO & LEEK SOUP

BLANDY'S VERDELHO MADEIRA
A PORTUGUESE FORTIFIED WINE, AGED 5 YEARS

MINI CRAB CAKES

SERVED WITH A PARSLEY-CAPER REMOULADE

PERRY

PEAR CIDER, COMMONLY CALLED PERRY IN COLONIAL TIMES

PORK LOIN

SERVED WITH PEPPERED CORNBREAD

APPLEJACK

ONE OF WASHINGTON'S FAVORITE BEVERAGES, MADE FROM DISTILLED HARD
CIDER

BREAD PUDDING

WITH A VANILLA SAUCE

COCKBURN'S TAWNY PORT

A PORTUGUESE FORTIFIED WINE, AGED 10 YEARS

