

THE *Harbor*  
CLUB  
AT FAWN LAKE COUNTRY CLUB

menu

- HORS D'OEUVRES -

SHRIMP COCKTAIL 18

banana cocktail sauce, daikon radish, old bay & crab cracker

OYSTERS 18 HALF DOZEN/36 DOZEN

daily selection of domestic oysters with traditional garnish

CAESAR SALAD 14

little gem lettuce, lacinato kale, parmigiano reggiano churro  
& caesar dressing

HARBOR WEDGE 14

gorgonzola snow, pickled red onions, tomato jam, double  
smoked bacon & ranch dressing

ROASTED BEET NAPOLEON 12

layers of roasted beets & goat cheese accompanied with  
candied walnuts, pickled mushrooms & apple spears, finished  
with balsamic reduction & truffle oil

- SOUPS -

APPLE & BUTTERNUT SQUASH SOUP 9

served with maple crema, candied walnuts, sous vide apples &  
micro thyme

ROASTED RED PEPPER SOUP 10

smooth roasted red pepper soup with jumbo lump crab &  
finished with basil oil

- ENTRÉES -

HANDMADE GNOCCHI 16

aged fontina, black truffle cream, fresh truffles, micro basil &  
pecorino snow

COLORADO LAMB RACK (16 oz) 56

romesco sauce, gorgonzola au gratin & broccolini

JUMBO SEA SCALLOPS 35

mushroom puree, white asparagus heads, mushroom crackers,  
roasted red pepper coulis & parmesan tulle

PORK OSSO BUCCO 29

with whipped sweet potatoes, candied pecans, heirloom  
carrots & braising jus

BOUILLABAISSE 29

rich seafood soup with clams, mussels, jumbo shrimp & black  
cod, served in a saffron broth, finished with roasted red pepper  
rouille & a crostini

FILET MIGNON 31

with purple whipped potatoes, white asparagus, broccoli,  
crispy potato ribbon & port wine demi-glace

- DESSERTS -

SEASONAL CREMEUX 9

DARK CHOCOLATE TORTE 9