

HARLOW'S FINE CUISINE & CRAFTED COCKTAILS

Offering California Contemporary Farm to Table Cuisine
Executive Chef Aaron Anderson



~ To Share ~

*Hamachi Crudo

Japanese yellowtail, lotus root, avocado, citrus, fresno chili,
cilantro vinaigrette GF | DF 16

*Mediterrear Flatbread

Chicken sausage, eggplant, zucchini, feta, sumac & arugula 12

*Short Rib Flatbread

Foraged mushrooms, fresno chili, garlic confit DF 12

*Caprese Flatbread

Heirloom tomatoes, basil, buratta, arugula pesto 11

*Tuna Tartare

Topped with tobiko, pomegranate seeds, mint, ginger,
quail egg & taro chips DF | GF 16

*Pear & Pork

La Quercia prosciutto, roasted local pears, Saba,
pecorino crisp & vanilla oil GF 14

*Calamari

Fried calamari steak strips with fresno chili & honey-miso aioli DF 11

~ To Start ~

*Dates & Greens

Bacon wrapped dates, maytag blue cheese, hazelnuts & preserved
lemon vinaigrette GF | N 9

*Harvest Salad

Arugula, roasted beet, buratta, heirloom carrot,
pumpkin seeds & red wine vinaigrette dressing GF 9

*Farmhouse Salad

House blended greens, radish, pecan, lemon mustard
dressing V | N 8

*Corn Velouté

Roasted local corn, with marrow popped popcorn and sorrel GF 8
~Vegetarian option available upon request~

~ For the Table ~

*Pee Wee Potatoes

Oven roasted, heirloom pee wee
potatoes
GF | VG | DF 6

*Brussel Sprouts

With house cured Pork Lardons GF 8
~Vegetarian option upon request~

*Pomme Frites

Hand cut Kennebec potato fries
GF | VG | DF 5

*Mac'N Cheese

Orecchiette pasta with tellegio, fontina,
cheddar & citrus gremolata 7
*Add Maine Lobster for 9

*Asparagus

Grilled, dressed with red wine
vinaigrette, with a fried egg GF 8

*Rapini

Roasted chili & garlic rapini
GF | VG | DF 6

Proudly serving all consumables

GMO Free & all meats Antibiotic/Hormone Free.

We source all of our meats, seafood & produce
from environmentally conscious purveyors.

Thank you for contributing to
local & environmentally conscious businesses.

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~ Swimmers ~

*Sturgeon

Grilled with sweet pea puree, tempura cauliflower,
radish-arugula salad 26

*Pacific Snapper

Carrot reduction, black garlic, parsley, capers, brown butter,
citrus asparagus 22

*Steelhead Salmon

Fregola succotash, golden raisins, blood orange & asparagus DF 26

*Branzino

Mediterranean Seabass, yellow wax beans,
gourd puree, sangria soaked currants DF | GF 25

~ Grazers ~

*Braised Lamb Shank

Mustard greens, crispy foraged mushrooms & lamb jus DF | GF 24

*Roasted Chicken Breast

Corn potato cake, San Juan slaw, heirloom carrot,
chicken jus gastrique DF | GF 22

*Duck Confit

Roasted pumpkin, beet greens spaetzle & mixed berry gastrique 22

*Pork Chop

Cider brined, house smoked, with beluga lentils & kumquat marmalade 27

*6 oz Filet of Beef

Rapini DF | GF 29

*Colorado Rib Eye Cap

Frites, charred tomatoes, Bloomsdale spinach,
brioche & demi-glace DF 38

*Sumatran Braised Beef Short Rib

Indonesian spiced short ribs with steamed
rice & micro herb slaw 19

*Harlow Burger

Sirloin & brisket, cheddar, Bibb lettuce,
smoked tomato marmalade & house cut fries 15

~ Flora ~

*Ravioli

House made ravioli tossed in ancho chili
brown butter, pea tendrils & Saba V 22

~ Sweets ~

*Beignets

New Orleans style yeast doughnuts,
house made hazelnut
ice cream & espresso mocha dipping
chocolate 9

*Bread Pudding

Please ask your server of our daily
selection 9

*Pear Turnover

Caramel pecans & local pears enveloped
in a puff pastry
with vanilla ice cream 9

*Chocolate Cheesecake

Topped with thyme & Luxardo
soaked dark cherries 9

We prepare our steaks to follow:

[Rare] Cold red center
[Medium rare] Warm red center
[Medium] Warm pink center
[Medium well] Slight pink
[Well done] No pink