

Harris'
CLASSIC AMERICAN STEAKHOUSE

HARRIS'
2100 Van Ness Avenue (at Pacific Avenue)
San Francisco, California 94109
Telephone (415) 673-1888
Fax (415) 673-8817
Email: kokeefe@harrisrestaurant.com
www.harrisrestaurant.com (on-line reservations available)

PROPRIETORS: Goetz Boje, Michael Buhagiar and Michael Fiscus

GENERAL MANAGER: Michael Fiscus

CHEF: Michael Buhagiar

PRIVATE DINING: Kimberley O'Keefe

CUISINE: 21 day dry-aged steak and fresh seafood.

BEVERAGES: Full bar. 300+ selection wine list with a focus on California red varietals.

AMBIANCE: High ceilings, comfortable booth seating, mahogany paneled walls, brass fixtures, Victorian details. A 35-foot mural by San Francisco artist and writer Barnaby Conrad compliments the Van Ness Room.

HOURS: Monday through Friday: from 5:30 PM
Saturday and Sunday: from 5:00 PM
Seating until 10:00 PM Friday and Saturday, 9:30 PM Sunday through Thursday
Holiday hours may vary.

RESERVATIONS: Recommended. (415) 673-1888

SEATING CAPACITY: 110 in the Van Ness Room (main dining room, available for lunch or as a buyout)
20 in the Library Room (private dining)
12 in the Board Room (private dining)
72 Skylight Room (meeting and banquet facility)

VALET PARKING: Available to dining guests. \$10.00

DRESS: Jackets are appreciated. No jeans, shorts, tennis shoes or T-shirts, please.

PRIVATE ROOMS: The Skylight Room is our primary meetings and banquet facility. This is a warm and luxurious room with burgundy carpet, mahogany wood, tall ceilings and a built in private bar. This room can accommodate up to 72 guests for a sit-down dinner or lunch and to 120 for a cocktail reception.

The Library is a smaller room appropriate for more intimate groups and meetings. This room has a maximum capacity of 16 for a single rectangular table or as many as 20 on three separate tables.

The Boardroom features a single large round table for discrete meetings and private dining. The Boardroom can seat from 8-12 guests.

“The elegant Harris’ is one of the city’s finest restaurants.” – *Gourmet Magazine*

“There’s more to Harris’ than steak.” – *Wine Spectator*

HARRIS’ RESTAURANT: THE SAN FRANCISCO STEAK HOUSE

For nearly a century, the landmark address of 2100 Van Ness Avenue has hosted some of the finest meals on the West Coast. When Harris’ Restaurant opened in 1984, in the old location of Grisons, it continued the rich tradition of luxurious dining in a comfortable sophisticated environment. In fact, Harris’ was ranked as one of the nation’s Top 10 Steak houses by the *Wine Spectator*.

CUISINE

Here’s why: accompanying the world-renowned beef, chicken and seafood dishes are an array of imaginative and tasty appetizers, side dishes, salads, and desserts, and the top wines of the West Coast. And if that weren’t enough, Harris’ martini is as meaty as the beef that hangs in the famous display window out front. Following the meal, our pastry chef dishes up a variety of attractive and original desserts, including a Baked Alaska, a classic Crème Brûlée and Cheesecake.

It’s the main courses, though, that are the centerpiece of the restaurant. Harris’ uses a 21 day dry-aging process for its beef that creates tender and succulent cuts of meat that are sliced on the premises. In today’s market of vacuum sealed steaks our aging process is unique and guarantees a memorable and rare experience. We hand pick large primal cuts of beef that are aged in specially built aging boxes. After 21 days the loins are trimmed and cut into the finest steaks to be offered. And just as tasty as the meat are some of the restaurant’s other specialties, including Whole Maine Lobster, American Lamb Chops, and grilled Salmon.

WINE

Harris’ wine list reflects the combination of elegance and hometown charm of the restaurant itself, focusing mainly on California wines, but also offering a few selections from other wine-growing regions of the world, many choices of wines by the glass, and an array of late harvest dessert wines. Harris’ also offers a full bar with an extensive list of single malt scotch whisky, small batch bourbon whiskey, cognac, brandy, grappa, and vintage port.

AMBIANCE

To a passerby, Harris’ Restaurant is a handsome restaurant on a busily traveled corner of the city. It is famous for a display window in which large primal cuts of beef age, an attraction that has been known to stop traffic. Inside, like its menu, the atmosphere at Harris’ is as diverse as the city it serves. Harris’ offers four different dining rooms and a bar, easily accommodating intimate dinners to large banquets. The main dining room, The Van Ness Room, offers curving, plush booths, high ceilings, brass chandeliers and skylights, softened even more by a lush mural by local artist Barnaby Conrad depicting a bucolic scene along the Kings River in Central California. In the Pacific Lounge, a rich mahogany bar from the turn of the century provides a backdrop of elegance, as does another mural, a montage of San Francisco scenes based on an original painting by artist Antonio Sotomeyer.

It’s no wonder that when San Franciscans want a special meal, they come back to Harris’.

PRIVATE DINING: ELEGANCE AND CHARM

The Boardroom

A small intimate dining room with mahogany wainscoting and brass fixtures.

- Accommodates 8 to 12 guests
- Two (2) seatings nightly at 5:30PM & 8:30PM
- To reserve the room for the entire evening - \$1200.00 Food & Beverage minimum applies (20% Service and applicable taxes are NOT included)
- Parties of up to 12 can choose to order off the regular dinner menu or pre-set a banquet menu.

The Library

A Cozy, book-lined room, accented by brass fixtures and a fireplace.

- Seats: 14- 20 Guests
- To reserve the room for the entire evening a minimum food and beverage requirement applies
*(20% Service and applicable taxes do not apply to the minimum)
- Parties of 14 or more must order from the banquet menus.

The Skylight Dining Room

This is a warm, luxurious room with burgundy carpet, mahogany wood, tall ceilings and a private bar.

Seats: Up to 72 for a sit-down dinner or 120 for a stand-up cocktail reception.

- To reserve the room for the entire evening a minimum food and beverage requirement will apply.
- The Skylight Dining Room may be booked on a semi-private basis..
- For a private bar or for any group over 25, a \$100 bar set-up fee applies.

The restaurant is available for fully private functions for dinner and lunch events

Deposits, Cancellations, Guarantees, Gratuities and Taxes

- A \$500.00 deposit via credit card or check is required to confirm your reservation.
- Event is guaranteed only upon receipt of signed contract and deposit. Signed contract and deposit must be received two weeks prior to the date of your event.
- Deposit returned in full for cancellations made 1 month or more prior to event date
- Half of deposit returned for cancellations made up to two weeks prior to event date
- Any cancellation made less than two weeks prior to event date is forfeited in its entirety
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A 20% gratuity will be added to all food and beverage charges. The gratuity is subject to California Sales Tax.

AMENITIES PROVIDED BY HARRIS'

- Personalized printed Menus for Special Events
- Coffee and Tea are included in the price of the dinner when ordering from a banquet menu.
- Valet Parking is available for \$10.00 per car
- Full bar and a comprehensive selection of wine is available. Our wine buyer is at your disposal for help choosing wine selections to compliment your menu.
- Customized Cakes are available through our Pastry Department for any special occasion. Please ask for our cake menu.
- There is a \$2.50 per person cake cutting charge for cakes brought in to the restaurant.
- No corkage available. All wine must be purchased from Harris' Restaurant.

AMENITIES THAT HARRIS' SPECIAL EVENT DEPARTMENT CAN HELP ARRANGE

- Audio/visual Equipment Needs. We can provide a screen, a/v cart and podium with a wired microphone at no charge. We can suggest vendors for all other audio/visual needs.
- Flowers We can suggest a florist for your floral needs.
- Linens We can order specialty linen for any event. (additional charges will apply)
- Entertainment- We can help with suggestions for your entertainment needs.

We are committed to provide professional staff, excellent service and cuisine for your event to make it a success. Please feel free to ask the Special Events department for any additional requests you may need for your event.

HOW TO RESERVE: FOR A GROUP EVENT OR PRIVATE DINING

For further information or to book an event please contact::

Kimberley O'Keefe
Banquet Director
telephone (415) 673-1888 ext. 12
facsimile (415) 673-8817
email kokeefe@harrisrestaurant.com

Visit our website at www.harrisrestaurant.com for pictures of our private dining rooms.

Harris'

APPETIZERS & HORS D'OEUVRES

Cold

	Per piece
Belgian Endive with Cambozola, Caramelized Onions and a Balsamic Reduction	\$ 2.75
House-cured Smoked Salmon Canapés*	\$ 2.75
Harris' Famous Steak Tartare*	\$ 2.75
Dungeness Crab with Apple Cider Vinaigrette on Endive Spear	\$ 3.00
Oysters on the half shell with Champagne Mignonette Sauce*	\$ 3.00
Tuna Tartare with Pickled Ginger on Cucumber Rounds	\$ 3.25
Chilled Prawns with Cocktail Sauce*	\$ 3.75

Hot

	Per piece
Grilled Vegetable Kebobs	\$ 1.75
Anaheim Chile and Sonoma Jack Quesadillas	\$ 2.00
Grilled Chicken Skewers with Peanut Sauce	\$ 2.50
Filet Mignon Brochette with Ginger Scallion Sauce	\$ 2.75
Warm Crisp New Potato Skins with Sour Cream & Bacon/or Osetra Caviar	\$ 2.75/ 4.00
Miniature Crab Cakes with Beurre Blanc*	\$ 3.25
Miniature Yorkshire Pudding with Filet Mignon & Horseradish Cream	\$ 3.25
Grilled Prawn with Pesto*	\$ 3.75

* These also work well as a sit-down appetizer

*The above hors d'oeuvres are bite sized and are appropriate for passing during a cocktail hour.
An * asterisk denotes those which can also be prepared as an individually plated appetizer*

Buffet

	Per person
Assorted Cheese and Fruit Display	
A selection of Imported and Domestic Cheeses with Crackers & Breads	\$ 7.00
Vegetable Crudités with Herb Aioli	\$ 3.75
Side of Smoked Salmon	\$ 10.00
With toast points and traditional garniture	
One side serves up to 25 guests	
Whole Roast Tenderloin of Beef	\$25.00
With miniature rolls and horseradish cream	
Steamship of Beef	\$15.00
With miniature rolls, mustards and horseradish accompaniments	
Minimum 75 guests	

OUR CLASSIC MENU

\$55

plus tax and gratuity

(\$72.27 inclusive of 20% gratuity and 9.5% sales tax)

SALAD

Seasonal mixed baby greens and a balsamic vinaigrette

ENTRÉE CHOICES

All three entrée choices are available to your guests

Entrées include potato and seasonal vegetables

Roast prime rib of beef with
fresh creamed horseradish*

Poached salmon filet with
sauce buerre blanc

Pan-roasted breast of chicken
with a sherry glaze

DESSERT

Chocolate Pot de Crème

COFFEE OR TEA

CHOICE OF POTATO

(Choose one)

Herb Roasted Red New Potatoes • Garlic Mashed Potatoes • Scalloped Potatoes Gratin

STEAKHOUSE FAVORITES

Caramelized onion • Button mushrooms • Béarnaise sauce • Creamed spinach

\$2.00 per person , per dish

**Prime Rib is prepared medium rare*

OUR CLASSIC UPGRADE

\$59
plus tax and gratuity
(\$77.53 inclusive of 20% gratuity and 9.5% sales tax)

SALAD

Iceberg Wedge Salad
with creamy dill cucumber dressing

ENTRÉE CHOICES

All three entrée choices are available to your guests
Entrées include potato and seasonal vegetables

Mesquite Grilled Petite Filet Mignon

Mesquite Grilled Boneless New York Steak

Poached salmon filet with
sauce buerre blanc

DESSERT

Lemon Tart
With Chantilly Cream

COFFEE OR TEA

STEAKHOUSE FAVORITES

Caramelized onion • Button mushrooms • Béarnaise sauce • Creamed spinach
\$2.00 per person , per dish

M E N U O N E

\$64

plus tax and gratuity

(\$84.10 inclusive of 20% gratuity and 9.5% sales tax)

A P P E T I Z E R

House-cured smoked salmon, red onion brunoise,
capers, dill cream cheese and crisp toast points

S A L A D

Harris' Caesar salad
with cured anchovy

E N T R É E C H O I C E S

*All three entrée choices are available to your guests
Entrées include potato and seasonal vegetables*

Roast sliced filet mignon
with wild mushrooms and pinot noir sauce*

Petite Boneless New York Steak

Poached Atlantic salmon
with beurre blanc

D E S S E R T

Warm apple tart with vanilla bean ice cream

C O F F E E O R T E A

*ROAST FILET MIGNON IS PREPARED MEDIUM RARE

S T E A K H O U S E F A V O R I T E S

Caramelized onion • Button mushrooms • Béarnaise sauce • Creamed spinach
\$2.00 per person , per dish

M E N U T W O

\$69

plus tax and gratuity

(\$90.67 inclusive of 20% gratuity and 9.5% sales tax)

A P P E T I Z E R

Petite prawn cocktail

S A L A D

Baby Spinach Salad with apple wood smoked bacon,
Pine nuts, mushrooms and soy vinaigrette

E N T R É E C H O I C E S

*All three entrée choices are available to your guests
Entrées include potato and seasonal vegetables*

Pepper Petite Filet Mignon with brandy sauce

Mesquite-grilled Harris' New York steak

Poached Atlantic salmon
with beurre blanc

D E S S E R T

Cheesecake with seasonal berry coulis

C O F F E E O R T E A

S T E A K H O U S E F A V O R I T E S

Caramelized onion • Button mushrooms • Béarnaise sauce • Creamed spinach
\$2.00 per person , per dish

MENU THREE

\$87

plus tax and gratuity

(\$114.32 inclusive of 20% gratuity and 9.5% sales tax)

APPETIZER

Mushroom Ragout in Puff Pastry
with a brandy cream reduction

SALAD

Maine Lobster Salad
with tarragon apple cider vinaigrette

ENTRÉE CHOICES

All three entrée choices are available to your guests

Filet Mignon Rossini
with grilled Foie Gras and black truffle cabernet sauce

Mesquite-grilled Prime New York steak

Poached Salmon Fillet
with champagne sauce

DESSERT

Old Fashioned Chocolate Cake
with white chocolate anglaise

COFFEE OR TEA

STEAKHOUSE FAVORITES

Caramelized onion • Button mushrooms • Béarnaise sauce • Creamed spinach
\$2.00 per person , per dish

DESSERTS

TARTS

Chocolate Cream Tart with Raspberry Coulis

Warm Apple Tart and Vanilla Bean Ice Cream

Pecan Tart with Bourbon Whipped Cream

Lemon Tart with Chantilly Cream

And more...

Classic Vanilla Crème Brûlée

Dark Chocolate Mousse Layer Cake

Carrot Cake with Cream Cheese Frosting

Chocolate Mousse with Coffee Crème Anglaise

New York Style Cheesecake with a Fresh Berry Coulis

Banana Cake with Lemon Cream Cheese Frosting

Strawberry Layer Cake (based on seasonal availability)

Opera Cake with Almond Sponge Cake, Espresso Syrup, Butter Cream and Chocolate Ganache

Tiramisu

Chocolate Truffle Cake

Celebration cakes may be substituted for individually plated desserts.

Harris'
BANQUET WINE SELECTIONS

SPARKLING

-NV- Roederer Estate, Brut, Anderson Valley	47.
-NV- Heidsieck & Co. Monopole, Blue Top, Brut	64.
-NV- Veuve Clicquot Ponsardin, <i>Yellow Label</i>	93.

SAUVIGNON BLANC AND BLENDS

2008 Honig Winery, Napa	32.
2008 Cakebread Cellars, Napa	43.

CHARDONNAY

2007 Hess Cellars, Su'skol Vineyard, Napa	40.
2005 Iron Horse, Green Valley, Sonoma	42.
2006 Ferrari-Carano, Alexander Valley	53.
2006 Grgich Hills Cellars, Napa	67.

PINOT NOIR

2008 Chalone Winery, Monterey	38.
2007 Rodney Strong, Russian River, Sonoma	43.
2006 Morgan, Rosella's Vineyard, Santa Lucia Highlands	68.
2006 ZD Vineyards, Carneros	50.

SYRAH AND BLENDS

2003 Meyer Family, Mendocino County	55.
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ZINFANDEL

2004 Collier Falls, Dry Creek Valley	48.
2007 Rafanelli, Dry Creek Valley	56.

MERLOT

2005 Benziger Winery, Sonoma County	36.
2006 Burgess Cellars, Napa	42.
2005 Whitehall Lane Vineyards, Napa	42.
2006 Shafer Vineyards, Napa	81.

CABERNET SAUVIGNON

2006 Benziger Winery, Sonoma County	38.
2006 Beringer Vineyards, Napa	47.
2006 Robert Mondavi, Napa	56.
2006 Honig Winery, Napa	61.
2005 Whitehall Lane, Napa	71.
2005 Jordan Vineyards, Alexander Valley	87.
2005 Grgich Hills, Napa	84.

Harris' Label House Wine is available in Chardonnay, Merlot and Cabernet
\$32.00 per bottle

We do not allow guests to bring in wine for banquets. All wine must be purchased from Harris' Restaurant.