

HARRY'S BAR and American Grill

4370 La Jolla Village Drive
San Diego, CA 92121

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEEvents.com
www.EMEEvents.com



- ◆ Open 7 days
- ◆ Lunch
 - ◆ Mon-Fri 11:00am-4:00pm
- ◆ Dinner
 - ◆ Mon-Fri 4:00-10:00pm
 - ◆ Sat-Sun 5:00-10:00pm
- ◆ Private Dining Options for Parties from 10 to 60 guests
- ◆ Complimentary Valet Parking Available
- ◆ Dress Code: Business Casual

Harry's Bar & American Grill is modeled after the landmark eatery of the same name in Florence, Italy that Ernest Hemingway frequented. This restaurant boasts rich woods, fine carpets, snowy linens and flowers. Broad windows look onto a terrace that features a handsome, wood-burning fireplace whose flames blunt the evening chill and superimpose a flickering glow over the shadows. The unhurried service and traditional Italian fare at this Golden Triangle restaurant recall the pleasures of the Old World. The restaurant is a delightful oasis of European charm in a modern high-rise office complex.

Harry's serves authentic Northern Italian specialties such as grilled beef and fowl, fresh pastas and seafood. The bar serves classic Italian cocktails popularized by Harry's Bar in Italy, such as the Bellini. The first Harry's Bar and American Grill opened in Los Angeles in 1972. The original Harry was Harry Pickering, who with friend, Giuseppe Cipriani, opened a bar in Venice, Italy, in 1931 called Harry's Bar.

Group Accommodations



Hemingway Room

The Hemingway Room is designed for smaller more intimate gatherings. This room has a fantastic view of the lake just outside the building.

Without AV:

Conference: 12 Guests spaciouly
18 Guests maximum
Banquet: 15 Guests spaciouly
20 Guests maximum
1 Round: 7 Guests spaciouly
10 Guests maximum

WITH AV:

Conference: 8 Guests spaciouly
12 Guests maximum
Banquet: 10 Guests spaciouly
15 Guests maximum

8 Guest Minimum

Please add Tax and 20% Service Charge

Please call for Holiday Food & Beverage Minimum



Atrium

The Atrium is a spacious tiled enclosed patio with a fireplace. This warm setting is festive with subtle lighting

Without AV:

Conference: 12 Guests spaciouly
16 Guests maximum
Rounds: 45-50 Guests spaciouly
60 Guests maximum
Banquet: 20 Guests spaciouly
30 Guests maximum

WITH AV:

Crescents: 20 Guests spaciouly
30 Guests maximum
Rounds: 36 Guests spaciouly
40 Guests maximum
Banquet: 14 Guests spaciouly
25 Guests maximum

20 Guest Minimum

Please add Tax and 20% Service Charge

Please call for Holiday Food & Beverage Minimum

Group Menus

MENU SELECTION ONE

SALAD

Choice of

Insalata di Lattuge Harry's

*Mixed Greens, Organic Tomatoes, Green Beans,
Carrots, Herb Citronette*

Insalata Cesare

Hearts of Romaine, Parmesan Cheese, Croutons, Caesar Dressing



ENTRÉES

Choice of

Fusilli alla Moda di Antonio

*Corkscrew Pasta, Salmon, Fresh Tomatoes,
Extra Virgin Olive Oil*

Rigatoni ai Saporì Affumicati

*Tube Pasta, Roasted Eggplant,
Fresh Tomatoes, Smoked Mozzarella*

Pollastrello al Mattone

*Boneless Half of Chicken, Whole Grain Mustard,
Garlic, Olive Oil*



DESSERT

Tiramisu

Espresso, Lady Fingers, Rum, Mascarpone Cheese and Cocoa

\$36.95 PER PERSON

PLUS BEVERAGES, TAX & 20% SERVICE CHARGE

MENU ITEMS & PRICES SUBJECT TO CHANGE.

MENU SELECTION TWO

SALAD

Choice of

Insalata di Lattuge Harry's

*Mixed Greens, Organic Tomatoes, Green Beans,
Carrots, Herb Citronette*

Insalata all'Italiana

*Hearts of Romaine, Fresh Tomatoes, Artichoke Hearts,
Mushrooms, Salami, Parmesan Cheese, Creamy Vinaigrette*



ENTRÉES

Choice of

Penne all'Arrabbiata

Quill Shaped Pasta, Garlic, Olive Oil, Spicy Tomato Sauce

Salmone alla Griglia

*Grilled Salmon, Baby Arugula, Fresh Tomatoes,
Lemon, Extra Virgin Olive Oil*

Pollastrello al Mattone

*Boneless Half of Chicken, Whole Grain Mustard,
Garlic, Olive Oil*

Scaloppine di Vitello

Veal Medallions, Lemon Butter Sauce



DESSERT

Tiramisu

Espresso, Lady Fingers, Rum, Mascarpone Cheese and Cocoa

Cioccolato Valentino

*Belgian Dark Chocolate Terrine, Walnuts,
Amaretto Cookies, Espresso, Fresh Berry Puree*

\$41.95 PER PERSON

PLUS BEVERAGES, TAX & 20% SERVICE CHARGE

MENU ITEMS & PRICES SUBJECT TO CHANGE.

Group Menus

MENU SELECTION THREE

SALAD

Choice of

Insalata Cesare

Hearts of Romaine, Parmesan Cheese, Croutons, Caesar Dressing

Mozzarella Caprese

Sliced Tomatoes, Buffalo Mozzarella, Basil, Oregano, Olive Oil



PASTA

Choice of

Rigatoni al Pesto

Tube Pasta, Pine Nuts, Garlic, Basil, Goat Cheese, Cream

Penne all'Arrabbiata

Quill Shaped Pasta, Garlic, Olive Oil, Spicy Tomato Sauce



ENTRÉES

Choice of

Salmone alla Griglia

*Grilled Salmon, Baby Arugula, Fresh Tomatoes,
Lemon, Extra Virgin Olive Oil*

Pollastrello al Mattone

*Boneless Half of Chicken, Whole Grain Mustard,
Garlic, Olive Oil*

Carré d'Agnello

New Zealand Rack of Lamb, Thyme Butter



DESSERT

Tiramisu

Espresso, Lady Fingers, Rum, Mascarpone Cheese and Cocoa

\$47.95 PER PERSON

PLUS BEVERAGES, TAX & 20% SERVICE CHARGE

MENU ITEMS & PRICES SUBJECT TO CHANGE.

MENU SELECTION FOUR

SALAD

Choice of

Insalata all'Italiana

*Hearts of Romaine, Fresh Tomatoes, Artichoke Hearts,
Mushrooms, Salami, Parmesan Cheese, Creamy Vinaigrette*

Insalata di Mare

Assorted Seafood, Cucumber, Red Bell Peppers, Lemon Dressing

Carpaccio

Thinly Sliced Raw Tenderloin, Light Mustard Sauce



PASTA

Choice of

Rigatoni al Pesto

Tube Pasta, Pine Nuts, Garlic, Basil, Goat Cheese, Cream

Penne ai Porcini

Quill Shaped Pasta, Porcini Mushrooms, Creamy Mushroom Sauce



ENTRÉES

Choice of

Salmone alla Griglia

*Grilled Salmon, Baby Arugula, Fresh Tomatoes,
Lemon, Extra Virgin Olive Oil*

Petti di Pollo alla Valdostana

*Pounded Chicken Medallions, Prosciutto,
Fontina Cheese, Sage, Butter, Red Wine*

Lombata di Vitello alle Erbe Aromatiche

Grilled Veal Chop, Fresh Herbs

New York Steak

Grilled, 16 oz. New York Steak, Onion String



DESSERT

Choice of

Cioccolato Valentino

*Belgian Dark Chocolate Terrine, Walnuts,
Amaretto Cookies, Espresso, Fresh Berry Puree*

Profiteroles

Cream Filled Puff Pastry, Light Chocolate Sauce

\$56.95 PER PERSON

PLUS BEVERAGES, TAX & 20% SERVICE CHARGE

MENU ITEMS & PRICES SUBJECT TO CHANGE.

Group Menus

MENU SELECTION FIVE

APPETIZER

Antipasto Misto

*Chef's Market Selection of Cured Meats,
Cheese and Marinated Vegetables*

SALAD

Choice of

Insalata all'Italiana

*Hearts of Romaine, Fresh Tomatoes, Artichoke Hearts,
Mushrooms, Salami, Parmesan Cheese, Creamy Vinaigrette*

Mozzarella Caprese

Sliced Tomatoes, Buffalo Mozzarella, Basil, Oregano, Olive Oil

Carpaccio

Thinly Sliced Raw Tenderloin, Light Mustard Sauce

PASTA

Choice of

Rigatoni al Pesto

Tube Pasta, Pine Nuts, Garlic, Basil, Goat Cheese, Cream

Tortelli d'Aragosta

Hat-Shaped Pasta, Maine Lobster, Shiitake Mushroom Cream Sauce

ENTRÉES

Choice of

Salmon alla Griglia

*Grilled Salmon, Baby Arugula, Fresh Tomatoes,
Lemon, Extra Virgin Olive Oil*

Petti di Pollo alla Valdostana

*Pounded Chicken Medallions, Prosciutto,
Fontina Cheese, Sage, Butter, Red Wine*

Lombata di Vitello alle Erbe Aromatiche

Grilled Veal Chop, Fresh Herbs

New York Steak

Grilled, 16 oz. New York Steak, Onion String

DESSERT

Choice of

Ciocolato Valentino

*Belgian Dark Chocolate Terrine, Walnuts,
Amaretto Cookies, Espresso, Fresh Berry Puree*

Profiteroles

Cream Filled Puff Pastry, Light Chocolate Sauce

\$64.50 PER PERSON

PLUS BEVERAGES, TAX & 20% SERVICE CHARGE

MENU ITEMS & PRICES SUBJECT TO CHANGE.

Event Information

Booking Information

Space may be confirmed on a definite basis as early as twelve months in advance. All dates are subject to space release approval from our Special Event Coordinator and considered definite upon receipt of deposit. Harry's is happy to go over the details of your event. Once the event information (date, time, and number of guests) has been determined, Harry's will fax/email their contract to the guest to be signed. When the guest agrees, the room will be put on hold and a non-refundable deposit will be charged to a credit card. Deposits are based on the number of guests and estimate total cost of the event. Your deposit, in the specified amount, is due upon the signing of the contract. The final balance will be presented to the host at the conclusion of the event, payment in the form of credit card or cash only is accepted.

Food and Beverage Estimate

Harry's Bar & American Grill offers a variety of menus to fit your budget. A service charge of 20% will be added to all food and beverage items and tax will be calculated on 7.75% of subtotal. An extensive wine list will help to complete your event. No outside food or wine or any other beverages are permitted on premises.

Event Information

Cancellation Policy

In the event of a cancellation, Harry's requires a minimum of forty-eight (48) hours. Deposits can be used towards a future event with 30 days of original event date.

EME Rewards

EME Appreciation Program not offered.

In addition, earn **EME Points** equal to 1% Cash-Back* for all events EME books for you with our Approved Venues and Services.

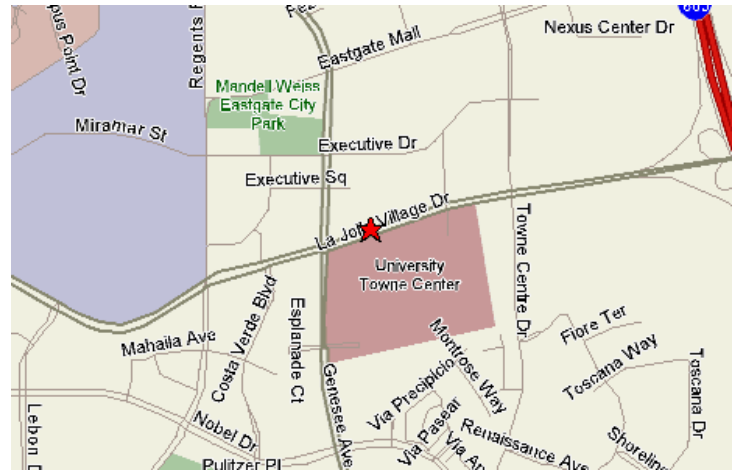
See the Rewards page on the EME website for more details.

* *EME respects the guidelines of our client corporations. For companies that do not allow cash rewards, EME is glad to provide the equivalent value in the gift certificates of your choice.*

Parking

Harry's offers complimentary Valet Parking for their guests.

Map & Directions



From the 5 Freeway Southbound:

- ◆ Merge the 805 Freeway South.
- ◆ Exit La Jolla Village Drive West.
- ◆ Turn Right into driveway after Executive Way (look for Harry's sign).
- ◆ Valet Parking is available evenings in front of Harry's.

From the 5 Freeway Northbound:

- ◆ Take the 5 Freeway North.
- ◆ To the CA-15 North.
- ◆ To the 805 Freeway North.
- ◆ Exit La Jolla Village Drive West.
- ◆ Turn Right into driveway after Executive Way (look for Harry's sign).
- ◆ Valet Parking is available evenings in front of Harry's.

From Interstate 8:

- ◆ Take 805 Freeway North.
- ◆ Exit La Jolla Village Drive West.
- ◆ Turn Right into driveway after Executive Way (look for Harry's sign).
- ◆ Valet Parking is available evenings in front of Harry's.

Regular Dinner Menu*

SOUPS

Zuppa del Goirnor \$6.75
Soup of the day

Minestra di Verdure \$6.75
Vegetable soup

Zuppe di Cipolle \$6.75
Onion soup

SALADS

Insalata di Lattughe Harry's \$6.50
*Mixed Greens, Organic Tomatoes, Green Beans,
Carrots, Herb Vinaigrette*

Insalata Cesare \$6.75
Hearts of Romaine, Parmesan Cheese, Croutons, Caesar Dressing

Insalata all'Italiana \$6.75
*Romaine, Fresh Tomatoes, Onions, Artichoke Hearts,
Mushrooms, Salami, Parmesan Cheese, Creamy Vinaigrette*

SPECIALTY SALADS

Paillard di Salmone \$17.95
*Grilled Salmon Filet over Mixed Baby Green,
Avocado, Tomatoes, Olive Oil, Lemon*

Insalata dei Cesari con Pollo alle Spezie & Aglio \$17.95
*Romaine Lettuce, Grilled Garlic-Herb Chicken Breast,
Parmesan Toasted Bread, Caesar Dressing*

*MENU ITEMS & PRICES SUBJECT TO CHANGE

APPETIZERS

Involtoni di Mozzarella Alla Griglia \$8.95
*Grilled Mozzarella Cheese Wrapped with Prosciutto,
White Truffle Oil, Basil, Grilled Ciabatta Bread*

Bruschetta di Mare & Monti \$9.95
*Toasted Ciabatta Bread Topped with Fresh Tomato,
Garlic, Basil, Roasted Peppers, Baby Squid, Shrimp,
Olive Oil, Capers, Lemon & Prosciutto*

Fritto Misto \$9.95
Deep Fried Squid, Shrimp and Artichoke

Mozzarella alla Caprese \$9.95
Vine Ripe Tomatoes, Buffalo Mozzarella, Basil, Oregano, Olive Oil

Carpaccio \$9.95
Thinly Sliced Raw Tenderloin, Light Mustard Sauce

Spiedino di Gamberi con Riccioli di Capra \$10.50
*Skewer of Grilled Prawns, Goat Cheese Filled Zucchini,
Roasted Peppers, Olive Oil, Lemon*

Antipasto Misto \$10.95
Assorted, Cured Italian Meats, Seafood, Vegetable

Tonno in Crosta al Pepe Nero \$11.95
*Seared, Black Pepper Crusted Tuna, Spinach,
Radicchio, Goat Cheese, Sesame Oil Dressing*

Langostini Mediterranei alla Griglia \$11.50
Grilled Mediterranean Langostino, Arugula, Olive Oil, Lemon

*MENU ITEMS & PRICES SUBJECT TO CHANGE

Regular Dinner Menu*

PASTE E RISOTTI

Penne all' Arrabbiata \$12.95

Quill Shaped Pasta, Garlic, Olive Oil, Spicy Tomato Sauce

Capellini al Pomodoro e Basilico \$13.75

Angel Hair Pasta, Fresh Tomatoes, Basil, Garlic

Lasagna di Pollo Con Funghi \$14.95

*With Organic Chicken Ragout, Wild Mushrooms,
Béchamel Sauce, Mascarpone & Parmesan Cheese*

Rigatoni Con Salsiccia di Pollo & Spinaci \$14.95

*Tube Shaped Pasta, Garlic, Chicken Sausages, Spinach,
Gorgonzola Cheese, Creamy Tomato Sauce*

Linguine ai Sapori di Mare \$18.95

*Thin Flat Pasta, Manila Clams, Squid, Scallops,
Prawns, White Wine, Spicy Tomato Sauce*

Gnocchi \$15.75

*Light Potato Dumplings with the Choice of Meat Sauce
or Organic Chicken Ragout*

Linguine con Gamberi e Carciofi \$16.75

*Thin Flat Pasta, Prawns, Baby Artichokes,
Garlic, White Wine, Olive Oil*

Ravioli di Carciofo al Burro \$15.50

*Artichoke Filled Ravioli, Tomato Sauce,
Brown Sage Butter, Parmesan Cheese*

Cannelloni di Vitello, Spinaci e Ricotta \$15.75

Cannelloni Filled with Veal, Spinach and Ricotta

Tortelli d'Aragosta \$17.95

*Hat Shaped Ravioli Filled with Maine Lobster,
Shiitake Mushrooms, Cream*

Risotto alla Milanese con Pollo e Spinaci \$16.95

Italian Arborio Rice, Saffron, Parmesan, Chicken, Baby Spinach

Risotto di Mare \$18.95

*Italian Arborio Rice, Shrimp, Scallops,
Squid, White Wine Tomato Sauce*

*MENU ITEMS & PRICES SUBJECT TO CHANGE

ENTRÉES

**Petti di Pollo Marinati all' Olio
di Limone e Rosmarino \$17.95**

Chicken Breast Marinated in Lemon and Rosemary Oils

Pollostrello ai Mattone \$18.95

Boneless Chicken with Whole-Grain Mustard, Olive Oil, Garlic

Scampi Mediterranei \$23.95

Sautéed Shrimp, Garlic, Marsala, White Wine

Grigliata Mista di Pesce \$24.95

*Mixed Seafood Grill of Fresh Water Prawns,
Fresh Fish and Calamari*

Pesce del Giorno \$Market Price

Fresh Fish, Changing Daily by Availability and Inspiration

Scaloppine di Vitello \$23.95

Veal Scaloppini, Sautéed in a Lemon-Butter Sauce

Lombata di Vitello alla Erbe \$27.95

Grilled Large Veal Chop, Fresh Herbs

Carré d'Agnello \$28.95

New Zealand Rack of Lamb, Thyme Butter

Filetto di Manzo alla Senape \$28.95

*Grilled, 8 oz. Aged Beef Tenderloin,
Mustard, White Wine and Basil Sauce*

Rib Eye Steak \$35.95

18 oz. Aged USDA Prime, Bone-In Rib Eye Steak

Harry's New York \$35.95

*6 oz. Aged USDA Prime Cut, Served with Onion Strings
Quill Shaped Pasta, Garlic, Olive Oil, Spicy Tomato Sauce*

*MENU ITEMS & PRICES SUBJECT TO CHANGE