

PRIX FIXE LUNCH MENU

FIRST COURSE

.....
BUTTERNUT SQUASH & GRANNY APPLE SOUP
SERVED WITH CANDIED PUMPKIN SEEDS

ARUGULA SALAD
SHAVED PEAR, CANDIED NUTS, BLUE CHEESE
SERVED WITH CITRUS VINAIGRETTE

HARVEST CAESAR
ROMAINE HEARTS, MAPLE CURED BACON, PARMESAN CROUTONS

MAIN COURSE

.....
HARVEST BURGER
GROUND BRISKET, SMOKED CHEDDAR
SECRET SAUCE, BRIOCHE BUN, HAND CUT FRIES

SPICY JERK PORK BURGER
PINEAPPLE GINGER CHUTNEY, SECRET SAUCE
BRIOCHE BUN

HARVEST MAC & CHEESE
MADE IN HOUSE

CREAMY PESTO LIGUINE
SERVED WITH SEASONED CHICKEN BREAST

POTATO & QUINOA CAKES
SAUTEED GREENS, CASHEW CREAM, AVOCADO DILL
PUREE & ROASTED BEETS

DESSERT

.....
SALTED CARAMEL CRÈME BRÛLÉE
CHOCOLATE POPCORN, CARAMELIZED SUGAR

TRIPLE CHOCOLATE BROWNIE
WARM CHOCOLATE SAUCE, CHOCOLATE FUDGE ICE CREAM

\$30 PER PERSON (PLUS TAX & GRATUITY)

PRIX FIXE DINNER MENU

FIRST COURSE

.....
BUTTERNUT SQUASH & GRANNY APPLE SOUP
SERVED WITH CANDIED PUMPKIN SEEDS

HARVEST CAESAR
ROMAINE HEARTS, MAPLE CURED BACON, PARMESAN CROUTONS

PORTOBELLO BRUSCHETTA
*ROASTED RED PEPPERS, BABY SPINACH
PARMESAN, ROSEMARY AIOLI*

CRISPY FRIED CAULIFLOWER
SPICY KOREAN CHILI SAUCE

MAIN COURSE

.....
BROWN SUGAR & BOURBON GLAZED PORK TENDERLOIN
ROASTED SWEET POTATO & BACON RISOTTO

SWEET & SOUR BRAISED SHORT RIB
YUKON GOLD POTATO PUREE, SEASONAL VEGETABLE

CREAMY PESTO LINGUINE
SERVED WITH SEASONED CHICKEN BREAST OR JUMBO SHRIMP

HERB ROASTED CORNISH HEN
*CORN SUCCOTASH, CRISPY POLENTA FRIES, CHERRY
TOMATO SALSA*

POTATO & QUINOA CAKES
*SAUTEED GREENS, CASHEW CREAM, AVOCADO DILL
PUREE & ROASTED BEETS*

DESSERT

.....
HARVEST COUNTRY CAROTT CAKE
HEIRLOOM CAROTT, CREAM CHEESE FROSTING

SALTED CARAMEL CRÈME BRÛLÉE
CHOCOLATE POPCORN, CARAMELIZED SUGAR

\$40 PER PERSON (PLUS TAX & GRATUITY)