



Harvest

RESTAURANT WEEK 2019

Three Course Sunday Brunch Prix Fixe - \$20

STARTERS

***Soup of the Day**

Shaved Brussels Sprout Salad

parmesan risotto cake, truffle vinaigrette

***Spicy Salmon Tartare**

jalapeno, lemon zest, baby arugula, house made chips

Organic Mixed Greens Salad

balsamic vinaigrette, cherry tomatoes, shaved parmesan

Crispy Artichokes

lemon aioli, jalapenos, cilantro, red onions, ricotta salata

***Steamed Mussels**

*saffron cream sauce, red onions, jalapenos,
white wine, parmesan crostini*

Tomatoes Caprese

house - made mozzarella, basil, balsamic drizzle

Eggplant Parmesan

house - made mozzarella, tomato ragu, basil pesto

Fresh Fruit & Berries

whipped cream, chocolate dip

SECONDS

Butternut Squash Ravioli

brown butter sage, amaretti, parmesan cheese

***Wood-Grilled Salmon**

fingerling potatoes, beets, baby carrots, beets vinaigrette

***Pan Seared Branzino**

saffron risotto, asparagus, lemon caper sauce

Chicken & Wild Mushrooms Pappardelle

roasted organic chicken, wild mushrooms, fresh herbs, truffle oil, parmesan cheese

Chicken Milanese

tomatoes, shaved parmesan, arugula salad, lemon aioli

***Classic Eggs Benedict**

Canadian bacon, toasted English muffin, hollandaise

French Toast / Pancakes

fresh fruit, warm New York maple syrup

***Classic Cheeseburger**

Grafton cheddar, brioche bun, L/T, everything spice fries

DESSERT

Nutella Crepes

house-made crepes, caramel sauce, vanilla ice cream

Sorbet

limoncello / key lime