



Harvest

RESTAURANT WEEK 2019

Three Course Dinner Prix Fixe - \$35

APPETIZERS

*Soup of the Day

Shaved Brussels Sprout Salad

parmesan risotto cake, truffle vinaigrette

Harvest Chopped Salad

*romaine lettuce, radicchio, cucumber, radish, olives,
tomato, blood orange vinaigrette*

*Spicy Salmon Tartare

jalapeno, lemon zest, baby arugula, house made chips

Crispy Artichokes

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

*Steamed Mussels

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

Crispy Calamari

lemon aioli, honey sambal dipping sauce

Tomatoes Caprese

house - made mozzarella, basil, balsamic drizzle

Eggplant Parmesan

house - made mozzarella, tomato ragu, basil pesto

ENTREES

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

Roasted All-Natural Half Chicken Scarpariello

mashed potatoes, spicy sausage, sautéed spinach, cherry peppers, roasted peppers,

*Wood Fire Harvest Burger

*Sweet Tree Farms NY. grass fed & finish all-natural beef, bacon, crispy onions,
smoked tomato mayo, Grafton cheddar, everything spice fries*

*Wood Fire Prime Angus Hanger Steak

truffle parmesan fries, spinach, chimichurri sauce

Grilled Pork Chop

butternut squash puree, broccoli rabe, cherry peppers sauce

DESSERT

Nutella Crepes

house-made crepes, caramel sauce, vanilla ice cream

Sorbet

limoncello / key lime

Ice Cream

vanilla / chocolate