



Harvest

RESTAURANT WEEK 2019

Three Course Lunch 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*

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

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

Wood Grilled Chicken Salad or *Salmon Salad

baby arugula, plum tomatoes, shaved parmesan, basil pesto

Mushroom Goat Cheese & Spinach Omelet

mixed green salad, multigrain toast

*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

Ice Cream

vanilla / chocolate