

# HARVEST

SEASONAL GRILL & WINE BAR

*winter private dining menus*

2625 BRINDLE DR, HARRISBURG, PA // 717.545.4028 // [HARVESTSEASONALGRILL.COM](http://HARVESTSEASONALGRILL.COM)

 *Thank you*

for your interest in hosting your private event at Harvest Seasonal Grill & Wine Bar. Beginning with the opening of Harvest in Glen Mills, PA in 2010 and now with 9 locations, Harvest has become a popular dining destination with 7 locations in the Pennsylvania market, as well as restaurants in New Jersey and South Florida. Harvest Seasonal Grill & Wine Bar features a local, farm-to-table menu with many items that are under 500 calories in an upscale casual atmosphere. Every three months, we update our menu to celebrate the new flavors that accompany the change in seasons. We also offer 50+ wines by the glass, as well as a growing selection of local and organic beers.

At Harvest, we believe that where your food comes from is as important as what you eat, which is why we champion the ideology of 'know your farmer, know your food'. We work with over 75 local farmers to source the freshest and highest quality products available. Our mission of sustainability and green living is carried through every facet of what we do, from our menu to our décor.

We proudly offer a variety of private and semi-private dining options accommodating groups of all sizes and occasions; whether it is a sit down dinner, cocktail and hors d'oeuvre reception or stations. Our chefs have designed seasonal menus for brunch, lunch and dinner including a variety of menu items and selections inspired from our restaurant menus. Each event is personally planned and orchestrated by our dedicated Private Events Concierge and professional staff.

We look forward to planning your next event!

Sincerely,

*Christian Leo*

Christian Leo, Private Events Concierge

*Jennifer Harris*

Jennifer Harris, Assistant Private Events Concierge

# Planning Your Event

## **MENUS**

Prices do not include sales tax or 22% gratuity. All prices quoted here are guaranteed through February 2020. Any event booked beyond this date is subject to price increases dependent on the cost of food and beverage. Our menu selections are subject to change according to seasonality and market availability. Food and beverage menu decisions need to be made no later than 10 days prior to your event date.

Our chefs are happy to customize a menu, wine pairings or additional hors d'oeuvres and intermezzo courses to create a unique dining experience. Please inquire with your Event Concierge for the available options and pricing. We kindly request that a pre-count is provided at least 3 days prior to the event date for groups of 40 or more or for events which offer more than three entrée choices, and the number of entrée choices does not exceed four choices. If more than two entrées are offered and pre-counts cannot be provided, a \$5.00 per guest charge will be added.

## **BEVERAGES**

We offer a variety of beverage and cocktail options to accommodate the particular needs of your event including consumption and open bar.

## **GUARANTEES**

A final guarantee of the number of guests is required 72 hours prior to your party. This is critical to ensure that we are able to meet your needs. Once received, this number will be considered a final guarantee and will not be subject to reduction.

## **DEPOSIT & PAYMENT**

To reserve and guarantee the date and room for your private event, a signed contract and a 25% deposit of the food and beverage minimum is required. The deposit will then get deducted from your final bill. Should a confirmed reservation be cancelled, the initial deposit will not be refunded but may be used for a future event at Harvest at our Harrisburg location. Final payment is due at the conclusion of your event.

## **AVAILABLE DINING ROOMS**

Chef's Tables (2)

(Semi Private): 8-10 guests each

Capital Room:

Board Room: 25 Guests

Board Room w/ AV: 48 Guests

Multi Table Plated: 55 Guests

U-Shaped: 32

Reception Style Event: 70 Guests

State Room:

Board Room: 14 Guests

Board Room w/ AV: 10 Guests

Multi Table Plated: 21 Guests

Reception Style Event: 30 Guests

Patio:

Multi Table Plated: 36

Reception: 60



# HARVEST

SEASONAL GRILL & WINE BAR

## *Beverage Packages*



# Beverages

## CONSUMPTION

Server will keep a running tab of all beverages consumed and add to the final bill.  
Options include: Soft Drinks, Coffee, and Tea.  
Limited Bar; Full Bar or Wine Service.

## OPEN BAR

### INCLUSIVE PACKAGES // 2.5 HOURS

SELECT WINE & BOTTLED BEERS // \$25 PER PERSON

SELECT WINE, LOCAL DRAFT & BOTTLED BEERS, & HOUSE SPIRITS // \$30 PER PERSON

SELECT WINE, LOCAL DRAFT & BOTTLED BEERS, & PREMIUM SPIRITS // \$35 PER PERSON

BRUNCH COCKTAIL PACKAGE // \$22 PER PERSON

\*\*SPECIFIC BOTTLED WINE SELECTION PRICE ACCORDINGLY,  
ON CONSUMPTION & AVAILABILITY.

\*\*PRICING VALID FOR 30 DAYS UPON PROPOSAL REVIEW, PRICES &  
AVAILABILITY SUBJECT TO CHANGE.

\*\*BAR SET-UP FEE: 15-34 GUESTS \$75 // 35-79 GUESTS \$125

# Beverage Packages



## SILVER // \$25 PER PERSON

7 OZ. POURS OF ALL HOUSE WINES

### BOTTLED BEERS

Corona, Heineken, Miller Lite, Michelob Ultra, Stella Artois, Yuengling Lager



## GOLD // \$30 PER PERSON

7 OZ. POURS OF ALL HOUSE WINES, PLUS THE FOLLOWING:

Seven Daughters, Moscato; Charge, Chardonnay; Charge, Cabernet Sauvignon; Zensa, Pinot Grigio; Malbec, Finca Sopenia, Tupungato, Mendoza, Argentina; Joliesse, Pinot Noir

### BOTTLED & LOCAL DRAFT BEERS

Corona, Heineken, Miller Lite, Michelob Ultra, Stella Artois, Yuengling Lager

### HOUSE SPIRITS

Faber Vodka, Faber Gin, Bacardi Rum, Hornitos Plata Organic Tequila, Jim Beam Bourbon, Seagrams 7 Whiskey



## PLATINUM // \$35 PER PERSON

7 OZ. POURS OF THE FOLLOWING:

Wairau River, Sauvignon Blanc; Rodney Strong, Chardonnay; Siruri, Pinot Noir; Storypoint, Cabernet Sauvignon; Benzinger "Reserve", Merlot

### ALL BOTTLED & DRAFT BEERS

Corona, Heineken, Hoegaarden, Miller Lite, Michelob Ultra, Stella Artois, Yuengling Lager

### PREMIUM SPIRITS

Tito's Gluten-Free Vodka, Bombay Sapphire Gin, Bacardi Rum, Tres Agaves Tequila, Maker's Mark, Bulleit Rye Whiskey



## BRUNCH COCKTAIL // \$22 PER PERSON

Mimosas, Bloody Mary's, Sangrias, Screwdrivers

# HARVEST

SEASONAL GRILL & WINE BAR



**HARVEST**

SEASONAL GRILL & WINE BAR

*Hors D'oeuvres*



# Passed Hors D'oeuvres

PRICED PER PIECE

## Cold

### ROASTED BEET TARTARE | 3

Crostini, Winter Squash Purée, Chive, Lemon Oil, Cashew Crema

### GRILLED SHRIMP | 4

Heirloom Tomato Marmalade, Lemon Zest

### SEASONAL ORGANIC HUMMUS CUP | 3

Israeli Apple-Celery Salad, Naan

### SMOKED SALMON CROSTINI | 4

Everything Spice, House-Made Pickle Chip, Lemon Garlic Yogurt

### EVERYTHING-SPICED TUNA TATAKI | 4.5

Apple Cider Soy Gel, Micro Cilantro, Puffed Rice

### DEVILED EGGS | 3

Heirloom Tomato Marmalade, Bacon, Smoked Paprika

### POACHED PEAR BRUSCHETTA | 3

Aged Bleu Cheese, Fig Jam, Micro Arugula, Crostini

## Hot

### KOREAN BBQ CHICKEN LETTUCE WRAP | 3.5

Bibb Lettuce, Crispy Shallot, Gochujang Mayo

### ORGANIC PORK POTSTICKER | 3.5

Celery Root Purée, Apple Cider Soy Gel, Thai Peanut-Spiced Pumpkin Seed

### BRAISED SHORT RIB TOAST | 4.5

Brioche, Horseradish-Pumpkin Seed Pesto, Pickled Mustard Seed

### BISON MEATLOAF SLIDER | 4.5

Smoked Cheddar, Sriracha Ketchup, Brioche

### BUTTERNUT SQUASH SOUP SHOOTER | 3

Local Honey, Pumpkin Seed

### BEEF BURGER SLIDER | 4

Mild Cheddar, Caramelized Onion, Pickle Chip, Brioche

### SEARED SEA SCALLOP | 4

Winter Squash Purée, Smokey Tamarind-Tomato Jam, Crispy Brussels Sprout Leaf



# Stationary Hors D'oeuvres

PRICED PER PERSON

## LOCAL CHEESE BOARD | 9

Seasonal Fruits & Jam, Roasted Nut, Local Honey, Crostini

## CHARCUTERIE BOARD | 10

Pickled Seasonal Vegetable, Mustard, Olives, Crostini

## ORGANIC HUMMUS | 8

Grilled Seasonal Vegetable, Crudité, Olive, Naan Flatbread

## WARM BUTTERNUT SQUASH & ASIAGO DIP | 9

Crispy Kale, Marble Rye Toast, Pumpkin Seed

## SEASONAL ROASTED VEGETABLES | 8

House-Made Dip

# HARVEST

SEASONAL GRILL & WINE BAR



**HARVEST**

SEASONAL GRILL & WINE BAR

*Lunch Packages*



# Garden Lunch Menu

\$35 PER PERSON // NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

## Flatbread

1 per every 4 guests. select 2 of the following:

### HARVEST

PLANT-BASED SPICY "CHORIZO"

SHORT RIB & MUSHROOM

PEAR & BLEU

GRILLED CHICKEN & APPLE

## Soup

SEASONAL DU JOUR

## Dessert

ASSORTED SEASONALLY  
INSPIRED DESSERTS

## Beverage

COFFEE, TEA, SOFT DRINKS  
INCLUDED. BEER, WINE, &  
SEASONAL COCKTAIL LIST  
AVAILABLE UPON REQUEST.

## Lunch Entrées

select 3 of the following // entrée-sized salads & bowls.  
choose to add: tofu, chicken, salmon, shrimp

### HARVEST SALAD

Baby Mixed Greens, Roasted Soy Bean, Carrot,  
Cherry Tomato, Harvest Vinaigrette, Vegan

### MODERN GREEK SALAD

Bibb Lettuce, Kale, Cherry Tomato, Cucumber, Red Onion,  
Crispy Chickpea, Kalamata Olive Crumble, Sheep's Milk Feta,  
Banana Pepper, Greek Dressing

### WINTER SALAD

Little Gem Lettuce, Baby Arugula, Pear, Leek, Walnut, Grape, Pomegranate Seed,  
Sheep's Milk Feta, Maple Buttermilk Dressing

### VEGETABLE & GRAIN "FRIED RICE" BOWL

Farro, Red Quinoa, Snow Pea, Carrot, Bell Pepper, Onion, Edamame, JUST Egg,  
Sesame Oil, Tamari, Crispy Shallot, Kimchi, Pea Tendril, Lime,  
Crispy Wasabi Rice Noodle, Cilantro, Vegan

### SPICY THAI NOODLE BOWL

Ginger Soy Soba Noodle, Mushroom, Snow Pea, Cashew, Cilantro, Scallion,  
Chili Oil, Pea Tendril, Vegan

### CUBAN BLACK BEAN & RICE BOWL

Cilantro-Lime Rice, Grilled Mojo Corn, Roasted Bell Pepper, Crispy Chickpea,  
Plantain Straw, Cilantro, Radish, Cashew Crema, Vegan

ADD SCALLOPS (\$7 PER GUEST)

# Farm Lunch Menu

\$40 PER PERSON // NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

## Flatbread

1 per every 4 guests. select 2 of the following:

### HARVEST

PLANT-BASED SPICY "CHORIZO"

SHORT RIB & MUSHROOM

PEAR & BLEU

GRILLED CHICKEN & APPLE

## Soup or Salad

select 2 of the following:

### SEASONAL SOUP

Du Jour

### HARVEST SALAD

Baby Mixed Greens, Roasted Soy Bean, Carrot,  
Cherry Tomato, Harvest Vinaigrette, Vegan

### MODERN GREEK SALAD

Bibb Lettuce, Kale, Cherry Tomato, Cucumber,  
Red Onion, Crispy Chickpea, Kalamata Olive Crumble,  
Sheep's Milk Feta, Banana Pepper, Greek Dressing

### WINTER SALAD

Little Gem Lettuce, Baby Arugula, Pear, Leek, Walnut,  
Grape, Pomegranate Seed, Sheep's Milk Feta,  
Maple Buttermilk Dressing, Cranberry Vinaigrette

## Dessert

ASSORTED SEASONALLY  
INSPIRED DESSERTS

## Beverage

COFFEE, TEA, SOFT DRINKS INCLUDED.  
BEER, WINE, & SEASONAL COCKTAIL  
LIST AVAILABLE UPON REQUEST.

## Lunch Entrées

select 3 of the following // all sandwiches served with choice of un-fried fries or roasted seasonal vegetables

### GRASS-FED BEEF BURGER

Mild Cheddar, Bibb Lettuce, Heirloom Tomato, Caramelized Onion, Fresh Poppy Seed Onion Roll, Pickle

### GRILLED WINTER CHICKEN CLUB

Gouda, Mustard-Maple Glaze, Bacon, Apple, Shaved Celery, Baby Arugula, Smokey Tamarind-Tomato Jam,  
Naan Flatbread, Pickle

### SALMON BLT

Sun-Dried Tomato Pesto, Bacon, Lemon-Chive Mayo, Bibb Lettuce, Naan Flatbread, Pickle

### KENNETT SQUARE MUSHROOM "CHEESESTEAK"

Sharp Provolone, Roasted Bell Pepper, Caramelized Onion, Pickled Banana Pepper, Hoagie Roll, Pickle

### GRASS-FED BISON BURGER

Baby Swiss, Shiitake Mushroom, Truffle Aioli, Fresh Poppy Seed Onion Roll, Pickle

### IMPOSSIBLE BURGER

Smokey Tamarind-Tomato Jam, Roasted Poblano Pepper, Crispy Plantain Straw,  
Bibb Lettuce, House-Made Pickle Chip, Harvest Side Salad, Pickle, Vegan

### VEGETABLE & GRAIN "FRIED RICE" BOWL

Farro, Red Quinoa, Snow Pea, Carrot, Bell Pepper, Onion, Edamame, JUST Egg, Sesame Oil, Tamari,  
Crispy Shallot, Kimchi, Pea Tendril, Lime, Crispy Wasabi Rice Noodle, Cilantro, Vegan

### SPICY THAI NOODLE BOWL

Ginger Soy Soba Noodle, Mushroom, Snow Pea, Cashew, Cilantro, Scallion,  
Chili Oil, Pea Tendril, Vegan

### CUBAN BLACK BEAN & RICE BOWL

Cilantro-Lime Rice, Grilled Mojo Corn, Roasted Bell Pepper, Crispy Chickpea,  
Plantain Straw, Cilantro, Radish, Cashew Crema, Vegan

ADD SHRIMP (\$7 PER GUEST)

ADD SCALLOPS (\$7 PER GUEST)

# Estate Lunch Menu

\$50 PER PERSON // NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

## Flatbread

1 per every 4 guests. select 2 of the following:

### HARVEST

PLANT-BASED SPICY "CHORIZO"

SHORT RIB & MUSHROOM

PEAR & BLEU

GRILLED CHICKEN & APPLE

## Appetizer

select 2 of the following:

SEASONAL ORGANIC HUMMUS

ORGANIC PORK POTSTICKERS

ROASTED BEET TARTARE

EVERYTHING-SPICED EDAMAME

## Soup or Salad

select 2 of the following:

SEASONAL SOUP

Du Jour

HARVEST SALAD

MODERN GREEK SALAD

WINTER SALAD

## Lunch Entrées

select 3 of the following

### PAN-ROASTED FRENCHED CHICKEN BREAST

Sweet Potato & Butternut Squash Hash, Smoked Bacon, Herbed White Bean Purée, Wilted Kale, Roasted Mushroom, Pan Jus

### PLANT-BASED EGGPLANT "PARMESAN"

Butternut Squash Noodle, Fire-Roasted Tomato Sauce, Herbed Gluten-Free Breadcrumbs, Nutritional Yeast, Micro Basil, Vegan

### CEDAR-ROASTED SALMON

Herbes de Provence, Roasted Potato, Baby Carrot, Brussels Sprout, Roasted Garlic-Lemon Yogurt, Grilled Lemon

### IMPOSSIBLE MEATLOAF

Celery Root Purée, Sweet & Spicy Ketchup Glaze, Roasted Sweet Potato, Haricot Vert, Vegan

### SPICY SHRIMP NOODLE BOWL

Ginger Soy Soba Noodle, Shiitake Mushroom, Snow Pea, Edamame, Green Bean, Cashew, Cilantro, Scallion, Chili Oil, Pea Tendril

### GRASS-FED BEEF BURGER

Mild Cheddar, Bibb Lettuce, Heirloom Tomato, Caramelized Onion, Fresh Poppy Seed Onion Roll, Pickle

### PUMPKIN RAVIOLI

Butternut Squash Purée, Sage Brown Butter, Dried Cranberry, Baby Spinach, Toasted Pumpkin Seed, Gingerbread Dust

### GRILLED CHICKEN SALAD

Kale, Red Quinoa, Roasted Butternut Squash, Maple Almond Granola, Cave-Aged Cheddar, Roasted Grape, Maple Buttermilk Dressing

### GRILLED SALMON SALAD

Baby Spinach, Roasted Beet, Sheep's Milk Feta, Dried Cranberry, Apple, Agave-Glazed Walnut, Apple Vinaigrette

### HARVEST STEAK SALAD

Baby Gem Lettuce Wedge, Cherry Tomato, Red Onion, Aged Bleu Cheese, Bacon, Hard-Boiled Egg, Roasted Garlic-Asiago Dressing

### SALMON BLT

Sun-Dried Tomato Pesto, Bacon, Lemon-Chive Mayo, Bibb Lettuce, Naan Flatbread, Pickle

### GRASS-FED BISON BURGER

Baby Swiss, Shiitake Mushroom, Truffle Aioli, Fresh Poppy Seed Onion Roll, Pickle

## Dessert

ASSORTED SEASONALLY  
INSPIRED DESSERTS

## Beverage

COFFEE, TEA, SOFT DRINKS  
INCLUDED. BEER, WINE, &  
SEASONAL COCKTAIL LIST  
AVAILABLE UPON REQUEST.

**HARVEST**

SEASONAL GRILL & WINE BAR

*Brunch Packages*



# Plated Brunch Options

AVAILABLE SATURDAYS AND SUNDAYS

APPETIZERS ARE AVAILABLE IN CONJUNCTION WITH LUNCH MENU ITEMS FOR \$5 PER PERSON AND ARE INCLUDED IN ESTATE LUNCH MENU

## Appetizers

SHRIMP COCKTAIL

SEASONAL FRUIT PLATE

YOGURT PARFAIT

ROASTED ROOT VEGETABLES

AHI TUNA TATAKI

SMOKED SALMON & LAVASH BOARD

WINTER SALAD

ROASTED BEET TARTARE

SEASONAL PASTRY

## Entrées

SEASONAL BREAKFAST SANDWICH

SEASONAL OMELETTE

FARM-FRESH EGGS BENEDICT

VEGAN TOFU BREAKFAST SCRAMBLE

VEGAN TOFU SCRAMBLE TACOS

SEASONAL WAFFLE

ROASTED ROOT VEGETABLE HASH & POACHED EGGS

SMOKED SALMON EGGS BENEDICT (ADD \$5)

BRAISED SHORT RIB EGGS BENEDICT (ADD \$5)

STEAK & EGGS (ADD \$5)

# Brunch Buffet

\$35 PER PERSON // NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

AVAILABLE SATURDAYS AND SUNDAYS FOR PARTIES OF 30 OR MORE GUESTS.

## Includes:

**ASSORTED HOMEMADE MUFFINS, CROISSANTS & BREADS**

Butter and preserves

**ASSORTED BAGELS WITH SMOKED SALMON, CREAM CHEESE/BUTTER**

**SEASONAL FRESH FRUIT**

**HARVEST SALAD**

**WAFFLES**

Whipped Cream and Fresh Berries

**TRADITIONAL EGGS BENEDICT**

**ASSORTED BREAKFAST MEATS**

Ham, Sausage, Bacon

**HOME FRIES/BREAKFAST POTATOES**

**COFFEE, TEA, ICE TEA & SODA**

**FRESH SQUEEZED JUICES**

**COLD-PRESSED JUICES (\$6 PER PERSON)**

**\*ADD AN OMELETTE STATION - \$9PP**

Traditional & Egg White omelettes made to order with assorted fillings. Plant-Based Egg Alternative Available - \$11pp

**\*\$50 CHEF ATTENDANT FEE IS REQUIRED FOR EVERY 30 GUESTS**

# HARVEST

SEASONAL GRILL & WINE BAR



**HARVEST**

SEASONAL GRILL & WINE BAR

*Dinner Packages*



# Garden Dinner Menu

\$50 PER PERSON // NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

## Flatbread

1 per every 4 guests. select 2 of the following:

### HARVEST

PLANT-BASED SPICY "CHORIZO"  
SHORT RIB & MUSHROOM  
PEAR & BLEU  
GRILLED CHICKEN & APPLE

## Soup or Salad

select 2 of the following:

### SEASONAL SOUP

Du Jour

### HARVEST SALAD

Baby Mixed Greens, Roasted Soy Bean, Carrot,  
Cherry Tomato, Harvest Vinaigrette, Vegan

### MODERN GREEK SALAD

Bibb Lettuce, Kale, Cherry Tomato, Cucumber,  
Red Onion, Crispy Chickpea, Kalamata Olive Crumble,  
Sheep's Milk Feta, Banana Pepper, Greek Dressing

### WINTER SALAD

Little Gem Lettuce, Baby Arugula, Pear, Leek, Walnut,  
Grape, Pomegranate Seed, Sheep's Milk Feta,  
Maple Buttermilk Dressing, Cranberry Vinaigrette

## Appetizer

Add \$5 Per Guest

### SEASONAL ORGANIC HUMMUS

### ORGANIC PORK POTSTICKERS

### ROASTED BEET TARTARE

### EVERYTHING-SPICED EDAMAME

## Dinner Entrées

select 3 of the following

### PAN-ROASTED FRENCHED CHICKEN BREAST

Sweet Potato & Butternut Squash Hash, Smoked Bacon, Herbed White Bean Purée,  
Wilted Kale, Roasted Mushroom, Pan Jus

### CIDER-BRINED BONE-IN DUROC PORK CHOP

Turmeric-Spiced Spaetzle, Crispy Brussels Sprout, Smoked Bacon, Brown Butter,  
Cider Reduction, Citrus Cashew Gremolata

### CEDAR ROASTED SALMON

Herbes de Provence, Roasted Potato, Baby Carrot, Brussels Sprout, Roasted Garlic-Lemon Yogurt, Grilled Lemon

### SPICY SHRIMP NOODLE BOWL

Ginger Soy Soba Noodle, Shiitake Mushroom, Snow Pea, Edamame, Green Bean, Cashew,  
Cilantro, Scallion, Chili Oil, Pea Tendril

### PLANT-BASED EGGPLANT "PARMESAN"

Butternut Squash Noodle, Fire-Roasted Tomato Sauce, Herbed Gluten-Free Breadcrumb,  
Nutritional Yeast, Micro Basil, Vegan

### PUMPKIN RAVIOLI

Butternut Squash Purée, Sage Brown Butter, Dried Cranberry, Baby Spinach,  
Toasted Pumpkin Seed, Gingerbread Dust

### SEARED SEA SCALLOPS (ADD \$5 PER GUEST)

Winter Squash Risotto, Brussels Sprout Leaf, Smoked Bacon, Horseradish-Pumpkin Seed Pesto,  
Pickled Mustard Seed, Micro Leek

### GRILLED GRASS-FED FILET MIGNON (ADD \$10 PER GUEST)

Coffee Rub, Roasted Potato, Brussels Sprout Au Gratin, Cabernet Reduction

## Dessert

ASSORTED SEASONALLY  
INSPIRED DESSERTS

## Beverage

COFFEE, TEA, SOFT DRINKS  
INCLUDED. BEER, WINE, &  
SEASONAL COCKTAIL LIST  
AVAILABLE UPON REQUEST.

# HARVEST

SEASONAL GRILL & WINE BAR



# Farm Dinner Menu

\$60 PER PERSON // NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

## Flatbread

1 per every 4 guests. select 2 of the following:

### HARVEST

PLANT-BASED SPICY "CHORIZO"  
SHORT RIB & MUSHROOM  
PEAR & BLEU  
GRILLED CHICKEN & APPLE

## Soup or Salad

select 2 of the following:

### SEASONAL SOUP

Du Jour

### HARVEST SALAD

Baby Mixed Greens, Roasted Soy Bean, Carrot,  
Cherry Tomato, Harvest Vinaigrette, Vegan

### MODERN GREEK SALAD

Bibb Lettuce, Kale, Cherry Tomato, Cucumber,  
Red Onion, Crispy Chickpea, Kalamata Olive Crumble,  
Sheep's Milk Feta, Banana Pepper, Greek Dressing

### WINTER SALAD

Little Gem Lettuce, Baby Arugula, Pear, Leek, Walnut,  
Grape, Pomegranate Seed, Sheep's Milk Feta,  
Maple Buttermilk Dressing, Cranberry Vinaigrette

## Appetizer

select 2 of the following:

### SEASONAL ORGANIC HUMMUS

### ORGANIC PORK POTSTICKERS

### ROASTED BEET TARTARE

### EVERYTHING-SPICED EDAMAME

# HARVEST

SEASONAL GRILL & WINE BAR

## Dinner Entrées

select 3 of the following

### PAN-ROASTED FRENCHED CHICKEN BREAST

Sweet Potato & Butternut Squash Hash, Smoked Bacon, Herbed White Bean Purée,  
Wilted Kale, Roasted Mushroom, Pan Jus

### CIDER-BRINED BONE-IN DUROC PORK CHOP

Turmeric-Spiced Spaetzle, Crispy Brussels Sprout, Smoked Bacon, Brown Butter,  
Cider Reduction, Citrus Cashew Gremolata

### CEDAR ROASTED SALMON

Herbes de Provence, Roasted Potato, Baby Carrot, Brussels Sprout, Roasted Garlic-Lemon Yogurt, Grilled Lemon

### SPICY SHRIMP NOODLE BOWL

Ginger Soy Soba Noodle, Shiitake Mushroom, Snow Pea, Edamame, Green Bean, Cashew,  
Cilantro, Scallion, Chili Oil, Pea Tendril

### PLANT-BASED EGGPLANT "PARMESAN"

Butternut Squash Noodle, Fire-Roasted Tomato Sauce, Herbed Gluten-Free Breadcrumbs,  
Nutritional Yeast, Micro Basil, Vegan

### PUMPKIN RAVIOLI

Butternut Squash Purée, Sage Brown Butter, Dried Cranberry, Baby Spinach, Toasted Pumpkin Seed, Gingerbread Dust

### BRAISED SHORT RIBS

Roasted Seasonal Root Vegetables, Brussels Sprout, Roasted Garlic Mashed Potato, Natural Jus, Black Lava Salt

### SEARED SEA SCALLOPS

Winter Squash Risotto, Brussels Sprout Leaf, Smoked Bacon, Horseradish-Pumpkin Seed Pesto,  
Pickled Mustard Seed, Micro Leek

### PAN-SEARED CHILEAN SEA BASS (ADD \$5 PER GUEST)

Sweet Potato & Butternut Squash Hash, Smoked Bacon, Apple, Celery Root Purée, Wilted Kale,  
Chive Oil, Citrus Cashew Gremolata

### GRILLED GRASS-FED FILET MIGNON (ADD \$5 PER GUEST)

Coffee Rub, Roasted Potato, Brussels Sprout Au Gratin, Cabernet Reduction

## Dessert

ASSORTED SEASONALLY  
INSPIRED DESSERTS

## Beverage

COFFEE, TEA, SOFT DRINKS  
INCLUDED. BEER, WINE, &  
SEASONAL COCKTAIL LIST  
AVAILABLE UPON REQUEST.



# Estate Dinner Menu

\$70 PER PERSON // NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

## Flatbread

1 per every 4 guests. select 2 of the following:

### HARVEST

PLANT-BASED SPICY "CHORIZO"  
SHORT RIB & MUSHROOM  
PEAR & BLEU  
GRILLED CHICKEN & APPLE

## Soup or Salad

select 2 of the following:

### SEASONAL SOUP

Du Jour

### HARVEST SALAD

Baby Mixed Greens, Roasted Soy Bean, Carrot,  
Cherry Tomato, Harvest Vinaigrette, Vegan

### MODERN GREEK SALAD

Bibb Lettuce, Kale, Cherry Tomato, Cucumber,  
Red Onion, Crispy Chickpea, Kalamata Olive Crumble,  
Sheep's Milk Feta, Banana Pepper, Greek Dressing

### WINTER SALAD

Little Gem Lettuce, Baby Arugula, Pear, Leek, Walnut,  
Grape, Pomegranate Seed, Sheep's Milk Feta,  
Maple Buttermilk Dressing, Cranberry Vinaigrette

## Appetizer

select 2 of the following:

### SEASONAL ORGANIC HUMMUS

### ORGANIC PORK POTSTICKERS

### ROASTED BEET TARTARE

### EVERYTHING-SPICED EDAMAME

# HARVEST

SEASONAL GRILL & WINE BAR

## Dinner Entrées

select 3 of the following

### PAN-ROASTED FRENCHED CHICKEN BREAST

Sweet Potato & Butternut Squash Hash, Smoked Bacon, Herbed White Bean Purée, Wilted Kale, Roasted Mushroom, Pan Jus

### CIDER-BRINED BONE-IN DUROC PORK CHOP

Turmeric-Spiced Spaetzle, Crispy Brussels Sprout, Smoked Bacon, Brown Butter, Cider Reduction, Citrus Cashew Gremolata

### CEDAR ROASTED SALMON

Herbes de Provence, Roasted Potato, Baby Carrot, Brussels Sprout, Roasted Garlic-Lemon Yogurt, Grilled Lemon

### SPICY SHRIMP NOODLE BOWL

Ginger Soy Soba Noodle, Shiitake Mushroom, Snow Pea, Edamame, Green Bean, Cashew,  
Cilantro, Scallion, Chili Oil, Pea Tendril

### PLANT-BASED EGGPLANT "PARMESAN"

Butternut Squash Noodle, Fire-Roasted Tomato Sauce, Herbed Gluten-Free Breadcrumbs, Nutritional Yeast, Micro Basil, Vegan

### PUMPKIN RAVIOLI

Butternut Squash Purée, Sage Brown Butter, Dried Cranberry, Baby Spinach,  
Toasted Pumpkin Seed, Gingerbread Dust

### BRAISED SHORT RIBS

Roasted Seasonal Root Vegetables, Brussels Sprout, Roasted Garlic Mashed Potato, Natural Jus, Black Lava Salt

### SEARED SEA SCALLOPS

Winter Squash Risotto, Brussels Sprout Leaf, Smoked Bacon, Horseradish-Pumpkin Seed Pesto,  
Pickled Mustard Seed, Micro Leek

### PAN-SEARED CHILEAN SEA BASS

Sweet Potato & Butternut Squash Hash, Smoked Bacon, Apple, Celery Root Purée, Wilted Kale,  
Chive Oil, Citrus Cashew Gremolata

### GRILLED GRASS-FED FILET MIGNON

Coffee Rub, Roasted Potato, Brussels Sprout Au Gratin, Cabernet Reduction

## Dessert

ASSORTED SEASONALLY  
INSPIRED DESSERTS

## Beverage

COFFEE, TEA, SOFT DRINKS  
INCLUDED. BEER, WINE, &  
SEASONAL COCKTAIL LIST  
AVAILABLE UPON REQUEST.



**HARVEST**

SEASONAL GRILL & WINE BAR

*Pharmaceutical Packages*



# Garden Pharmaceutical Menu

\$100 PER PERSON // INCLUSIVE OF TAX & GRATUITY

## Flatbread

1 per every 4 guests. select 2 of the following:

- HARVEST**
- PLANT-BASED SPICY "CHORIZO"**
- SHORT RIB & MUSHROOM**
- PEAR & BLEU**
- GRILLED CHICKEN & APPLE**

## Soup or Salad

select 2 of the following:

### SEASONAL SOUP

Du Jour

### HARVEST SALAD

Baby Mixed Greens, Roasted Soy Bean, Carrot, Cherry Tomato, Harvest Vinaigrette, Vegan

### MODERN GREEK SALAD

Bibb Lettuce, Kale, Cherry Tomato, Cucumber, Red Onion, Crispy Chickpea, Kalamata Olive Crumble, Sheep's Milk Feta, Banana Pepper, Greek Dressing

### WINTER SALAD

Little Gem Lettuce, Baby Arugula, Pear, Leek, Walnut, Grape, Pomegranate Seed, Sheep's Milk Feta, Maple Buttermilk Dressing, Cranberry Vinaigrette

## Dinner Entrées

select 3 of the following

### PAN-ROASTED FRENCHED CHICKEN BREAST

Sweet Potato & Butternut Squash Hash, Smoked Bacon, Herbed White Bean Purée, Wilted Kale, Roasted Mushroom, Pan Jus

### BRAISED SHORT RIBS

Roasted Seasonal Root Vegetables, Brussels Sprout, Roasted Garlic Mashed Potato, Natural Jus, Black Lava Salt

### CEDAR ROASTED SALMON

Herbes de Provence, Roasted Potato, Baby Carrot, Brussels Sprout, Roasted Garlic-Lemon Yogurt, Grilled Lemon

### SPICY SHRIMP NOODLE BOWL

Ginger Soy Soba Noodle, Shiitake Mushroom, Snow Pea, Edamame, Green Bean, Cashew, Cilantro, Scallion, Chili Oil, Pea Tendril

### PLANT-BASED EGGPLANT "PARMESAN"

Butternut Squash Noodle, Fire-Roasted Tomato Sauce, Herbed Gluten-Free Breadcrumbs, Nutritional Yeast, Micro Basil, Vegan

### PUMPKIN RAVIOLI

Butternut Squash Purée, Sage Brown Butter, Dried Cranberry, Baby Spinach, Toasted Pumpkin Seed, Gingerbread Dust

## Dessert

ASSORTED SEASONALLY  
INSPIRED DESSERTS

## Beverage

INCLUDES 2 GLASSES OF HOUSE WINE  
OR BEER PER GUEST. COFFEE, TEA,  
SOFT DRINKS INCLUDED.

# Estate Pharmaceutical Menu

\$125 PER PERSON // INCLUSIVE OF TAX & GRATUITY

## Flatbread

1 per every 4 guests. select 2 of the following:

### HARVEST

PLANT-BASED SPICY "CHORIZO"  
SHORT RIB & MUSHROOM  
PEAR & BLEU  
GRILLED CHICKEN & APPLE

## Soup or Salad

select 2 of the following:

### SEASONAL SOUP

Du Jour

### HARVEST SALAD

Baby Mixed Greens, Roasted Soy Bean, Carrot,  
Cherry Tomato, Harvest Vinaigrette, Vegan

### MODERN GREEK SALAD

Bibb Lettuce, Kale, Cherry Tomato, Cucumber,  
Red Onion, Crispy Chickpea, Kalamata Olive Crumble,  
Sheep's Milk Feta, Banana Pepper, Greek Dressing

### WINTER SALAD

Little Gem Lettuce, Baby Arugula, Pear, Leek, Walnut,  
Grape, Pomegranate Seed, Sheep's Milk Feta,  
Maple Buttermilk Dressing, Cranberry Vinaigrette

## Appetizer

select 2 of the following:

### SEASONAL ORGANIC HUMMUS

### AHI TUNA TATAKI

### ORGANIC PORK POTSTICKERS

### EVERYTHING-SPICED EDAMAME

# HARVEST

SEASONAL GRILL & WINE BAR

## Entrées

select 3 of the following

### PAN-ROASTED FRENCHED CHICKEN BREAST

Sweet Potato & Butternut Squash Hash, Smoked Bacon, Herbed White Bean Purée, Wilted Kale, Roasted Mushroom, Pan Jus

### BRAISED SHORT RIBS

Roasted Seasonal Root Vegetables, Brussels Sprout, Roasted Garlic Mashed Potato, Natural Jus, Black Lava Salt

### CEDAR ROASTED SALMON

Herbes de Provence, Roasted Potato, Baby Carrot, Brussels Sprout, Roasted Garlic-Lemon Yogurt, Grilled Lemon

### SPICY SHRIMP NOODLE BOWL

Ginger Soy Soba Noodle, Shiitake Mushroom, Snow Pea, Edamame, Green Bean, Cashew,  
Cilantro, Scallion, Chili Oil, Pea Tendril

### PUMPKIN RAVIOLI

Butternut Squash Purée, Sage Brown Butter, Dried Cranberry, Baby Spinach,  
Toasted Pumpkin Seed, Gingerbread Dust

### PLANT-BASED EGGPLANT "PARMESAN"

Butternut Squash Noodle, Fire-Roasted Tomato Sauce, Herbed Gluten-Free Breadcrumbs, Nutritional Yeast, Micro Basil, Vegan

### GRILLED GRASS-FED FILET MIGNON

Coffee Rub, Roasted Potato, Brussels Sprout Au Gratin, Cabernet Reduction

### BACON-WRAPPED BISON MEATLOAF

Celery Root Purée, Roasted Carrot, Demi Glace, Mushroom, Sriracha Ketchup

### SEARED SEA SCALLOPS

Winter Squash Risotto, Brussels Sprout Leaf, Smoked Bacon, Horseradish-Pumpkin Seed Pesto,  
Pickled Mustard Seed, Micro Leek

### CIDER-BRINED BONE-IN DUROC PORK CHOP

Turmeric-Spiced Spaetzle, Crispy Brussels Sprout, Smoked Bacon, Brown Butter, Cider Reduction, Citrus Cashew Gremolata

### PAN-SEARED CHILEAN SEA BASS

Sweet Potato & Butternut Squash Hash, Smoked Bacon, Apple, Celery Root Purée, Wilted Kale,  
Chive Oil, Citrus Cashew Gremolata

## Dessert

ASSORTED SEASONALLY  
INSPIRED DESSERTS

## Beverage

INCLUDES 2 GLASSES OF HOUSE WINE  
OR BEER PER GUEST. COFFEE, TEA,  
SOFT DRINKS INCLUDED.