



Lunch Two Course Prix Fixe \$21

Appetizers

choose one

Potato & Caramelized Onions Soup

Sicilian Calamari

fried & tossed with cherry peppers
and julienne vegetables, marinara

Kale Caesar Salad

kale, croutons, parmesan, anchovies, ceasar dressing

Tuna Tartar with a Twist

avocado mousse, ponzu, kimchee, piment d'Espelette

Roasted Beet Carpaccio & Goat Cheese Salad

balsamic reduction, lemon oil, crushed pistachios

Harvest's Brussel Sprouts Salad

parmesan risotto cake, truffle pesto, lemon olive oil, parmesan

Entrees

choose one

Seared Bronzino

herb fingerling potatoes, wilted arugula, sundried
tomatoes, lemon butter, white wine caper sauce

Linguini Fungi

medley of exotic mushrooms, truffle olive oil, truffle pesto

Chicken Milanese

tomato & arugula salad, parmesan cheese, lemon aioli

Pappardelle Bolognese

classic grass-fed beef bolognese, pecorino

SouthBay Cheeseburger

lettuce, tomato, cheddar cheese, french fries

Sausage Cavatelli

broccoli rabe, white beans, chili flakes, homemade sausage, parmesan cheese

Chicken Scallopini

mushroom & asparagus risotto, sundried tomatoes, demi-glace

Crab Cakes

mustard butter, israeli tomato salad

Grilled Organic Salmon

corn, beans, butternut squash succottash, leek fondue, tomato sauce drizzle



October 3-16



Dinner Prix Fixe

\$42

Appetizers

choose one

Potato & Caramelized Onions Soup

Oregano Lemon Calamari a la Plancha

hummus, artichoke and avocado garnish

Roasted Beet Carpaccio & Goat Cheese Salad

balsamic reduction, lemon oil, crushed pistachios

Roasted Cauliflower Steak

field greens, pine nuts, dried apricots, lemon vinaigrette

Steak Tartar

truffle aioli, crostini, quail egg, shaved parmesan

Harvest's Brussel Sprouts Salad

parmesan risotto cake, truffle pesto, lemon olive oil, parmesan

Tuna Tartar with a Twist

avocado mousse, ponzu, kimchee, piment d'Espelette

Shrimp Cocktail

cocktail sauce, lemon wedges

Entrees

choose one

Seared Branzino

herb fingerling potatoes, wilted arugula, sundried tomatoes, lemon butter, white wine caper sauce

Chicken Scarpariello

spicy italian sausage, mashed potatoes, hot cherry peppers, spinach, mushroom demi-glace

Pappardelle Bolognese

classic grass-fed beef bolognese, pecorino

Grilled Swordfish

succotash of corn, black bean, bacon, haricot verts & jalapeño,

Old Bay piqué pepper remoulade, mango pineapple relish

Grilled Hanger Steak

truffle smashed potatoes, sautéed garlic spinach, sweet and hot cherry pepper demi-glace

Linguini Fungi

medley of exotic mushrooms, truffle olive oil, truffle pesto

Grilled Organic Salmon

corn, beans, butternut squash succotash, leek fondue, tomato sauce drizzle

Pork Ossobuco

saffron risotto, grilled asparagus

Dessert

choose one

Chocolate Brownie

warm nutella sauce, vanilla gelato

Berry Shortcake

almond flour sponge cake, whipped cream, peach jam, raspberry sorbet