

ROMANTIC
**VALENTINE'S
DAY**

MENU SPECIALS



FILET & SHRIMP

*6 oz filet topped with tempura shrimp,
béarnaise sauce and asparagus, served with
whipped mashed potatoes, seasonal vegetables 52*

PAIRS BEST WITH: Scarlet of Paris, Pinot Noir

9 GLS / 34 BTL

LOBSTER RAVIOLI

*served in a crab pesto cream sauce, garnished with
pistachios and microgreens 32*

PAIRS BEST WITH: Unshackled, Sauvignon Blanc

14 GLS / 54 BTL

SEA BASS ALMONDINE

*pan seared filet of seabass served over mashed potatoes,
sautéed spinach, and topped with sautéed asparagus,
peppers and toasted almonds, garnished with pea shoots*

PAIRS BEST WITH: Bread & Butter, Chardonnay

10 GLS / 38 BTL

DESSERT

APPLE CRUMBLE CHEESECAKE

served with whipped cream and caramel 9

BUBBLES

ANTONICO PROSECCO

Italy / GLS 34 - 750ml

VEUVE CLICQUOT

Reims, France / BTL 110

COCKTAILS

**STRAWBERRY SHORTCAKE
MARTINI**

*absolut vanilla vodka, strawberry puree, simple syrup,
half and half, rimmed with a graham cracker crust 11*

DARK CHOCOLATE MARTINI

*chocovine dutch chocolate, absolut vodka,
half & half, simple syrup, chocolate swirl 11*

HARVEST
RESTAURANT & BAR

REGULAR MENU ALSO SERVED

*We use nuts and nut based oils in our food. If you are allergic to nuts, or any other foods, please let your server know. Our food contains or may contain undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food-borne illness.