

# Petite Plates

## [ CHARCUTERIE BOARD ]

three meats, two cheeses / 18  
 five meats, three cheeses / 26  
 served with fig preserves, garlic aioli, olives, crostini

## [ PIADINA ] 🍷

Italian stuffed flatbread, fresh tomato, basil, ricotta, mozzarella, pesto, arugula, balsamic glaze / 14

## [ TAQUITO HORNEADO ]

crisp flour tortilla, dark meat chicken, avocado aioli, cilantro, pickled onion / 13

## [ TEMPURA VEGETABLES ] 🌱 (V)

seasoned vegetables, crispy tempura batter, house ponzu, apricot chile sauce / 11

## [ HARVEST HUMMUS ] (V)

roasted garlic and lemon hummus, vegetables, pita bread / 12  
*(vegan without feta or pita)*

## [ COCONUT CURRY SHRIMP ]

chilled marinated shrimp, basil, green curry, crisp tortilla / 14  
*(GF) without tortilla*

## [ SQUASH BLOSSOMS ] 🍷🌱 (V)

three cheese blend, crispy tempura, parsley aioli, roasted tomatoes / 15

## WINE PAIRINGS

### [ CHARCUTERIE ]

ALLEGRI, VALPOLICELLA, ITALY

### [ COCONUT CURRY SHRIMP ]

MER SOLIEL, "SILVER", MONTEREY  
 CHARDONNAY

### [ SQUASH BLOSSOMS ]

MAP MAKER, MARLBOROUGH  
 SAUVIGNON BLANC

## [ HARVEST VEGETABLE SOUP ]

hearty roasted vegetable soup bowl made from scratch / 6 (VEGAN/GF)

## [ SEASONAL SOUP ] 🌱 (V/GF)

butternut squash bisque with coconut sour cream drizzle / 8

# Harvest Signature Series

## [ CHARDONNAY ] 🍷 PASO ROBLES, CA

On the nose, this wine has aromas of toasted oak, caramel and buttered popcorn, with vanilla and spice notes on the palate. Combined with a bright crisp mouthfeel we recommend pairing with seafood dishes, salads or chicken.

## [ CABERNET SAUVIGNON ] 🍷 PASO ROBLES, CA

This cabernet sauvignon has flavors of ripe berry fruit and dark cherry with a hint of tobacco leaf & 'cigarbox' notes. The palate is rich & the finish is quite firm but balanced. We recommend pairing with steak, pork or spicy entrées.

## HARVEST FAVORITES 🍷 HARVEST SEASONAL ITEMS 🌱 (GF) GLUTEN FREE / (V) VEGETARIAN

\*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.



The Villages Grown | Proudly serving The Villages Grown ingredients in select menu items. Ask your server for more details.

# Greens

*(GF) all dressings made in house: caesar, ranch, bleu cheese, dark cherry vinaigrette, house vinaigrette, white balsamic vinaigrette*

[ **FIG AND PROSCIUTTO** ] 🍷 🌱 (GF)  
chopped kale blend, fig, prosciutto, apricot goat cheese, roasted walnuts, white balsamic vinaigrette / 16

[ **FIELD FRESH HOUSE** ] (GF/V)  
spinach, tomato, mushrooms, onions, deviled egg, house vinaigrette / 12

[ **PANZANELLA** ] (V)  
tomatoes, arugula, feta, cucumbers, toasted bread, house vinaigrette, fresh basil / 15 (GF) *without bread*

[ **CAESAR** ] (GF)  
hydro crunch, parm crisp, heirloom tomato, bacon, deviled egg / 13

*add protein: dark meat chicken or roasted turkey +8 / shrimp +10 / salmon\* +12 / seared scallops\* +14*

# Between the Bread

*accompanied with crispy potatoes  
or roasted vegetables*

[ **BELLA ITALIANO** ]  
salami, prosciutto, burrata, arugula, tomato, pepperoncini, garlic aioli, baked cheddar roll / 14

[ **HARVEST BURGER\*** ] 🍷 🌱  
brie cheese, crispy prosciutto, arugula, truffle aioli, challah bun / 17

[ **ROASTED TURKEY DIP** ]  
baguette, arugula, caramelized onions, provolone, garlic aioli, au jus / 16

# Bowls

[ **ALASKAN BOWL\*** ] 🍷  
seared salmon, soba noodles, pickled cucumber, carrots, kale blend, green onions, cilantro, apricot glaze, house made ponzu / 21  
*(vegan) sub salmon*

[ **ANGUS BOWL\*** ]  
blackened steak, over bleu risotto, spinach and tomatoes / 22

[ **CALI BOWL** ] (GF)  
roasted dark meat chicken, seasoned corn, onion, blistered tomatoes, avocado, cilantro lime rice, salsa verde / 20

# Chef's Signature

## PRIX FIXE [ 55 ]

*4 course dining journey curated by  
Executive Chef, Brittany Driskell,  
representing some of her favorite dishes.*

*No substitutions.*

## WINE

[ **HARVEST SIGNATURE SERIES** ]  
glass of chardonnay or cabernet sauvignon

## STARTER

[ **TAQUITO HORNEADO** ]  
crisp flour tortilla, dark meat chicken, avocado aioli, cilantro, pickled onion / 13

## ENTRÉE

[ **CHERRY GLAZED PORK CHOP\*** ]  
8oz bone-in pork chop, cherry balsamic reduction, apricot goat cheese, sautéed potatoes, vegetables

## SWEET

[ **CHEESECAKE** ]  
seasonal flavor

# Chef Entrees

## LAND

- [ **CENTER CUT\*** ] (GF)  
6oz filet, gorgonzola cream sauce, crispy potatoes, roasted vegetables / 39
- [ **CHURRASCO\*** ] 🍷  
chimmichurri rubbed flank steak, cooked medium rare over jalapeño-corn risotto / 26
- [ **COCONUT CASHEW CHICKEN** ]  
crusted chicken over thai rice, topped with fresh basil and chile / 19
- [ **CHICKEN MADEIRA** ] (GF)  
mushroom, brie, tri-colored potatoes, sautéed vegetables / 22
- [ **CHORIZO AND FIG CHICKEN** ] 🍷  
chicken stuffed with chorizo and cheese, fig reduction, tri-colored potatoes, kaleslaw / 27
- [ **CHERRY GLAZED PORK CHOP\*** ] 🍷 🍷  
8oz bone-in pork chop, cherry balsamic reduction, apricot goat cheese, tri-colored potatoes, sautéed vegetables / 29  
(GF) without cheese
- [ **THAI PORK** ] 🍷  
buckwheat noodles, mushrooms, basil, roasted pork, sweet pea microgreens, bean sprouts, broth / 22 (vegan) without pork
- [ **PRIME NY STRIP\*** ]  
finished with harvest butter and fried scallions, crispy potatoes, sautéed vegetables, pan jus / MKT (GF) without pan jus
- [ **SEARED DUCK** ] 🍷 (GF)  
cherry-soaked duck breast cooked medium, jalapeño-corn risotto / 32
- [ **PORTABELLA PASTA** ] 🍷 (V/GF)  
chickpea pasta, spinach, baby bellas, roasted tomatoes, lemon-parmesan, butter, fresh oregano / 18  
(vegan) sub oil instead of butter, no cheese
- ## SEA
- [ **HARVEST SHRIMP AND GRITS** ] 🍷 (GF)  
chorizo, sautéed vegetables, goat cheese grits, pan jus / 24
- [ **TUSCAN SALMON\*** ] 🍷 (GF)  
tomatoes, olives, artichokes, parmesan basil risotto / 22
- [ **BAKED COD FLORENTINE** ] (GF)  
spinach, citrus coconut curry, sweet pea microgreens, thai rice / 23
- [ **SCALLOP RISOTTO\*** ] 🍷 (GF)  
roasted tomatoes, jalapeño-corn risotto / 30
- [ **SHRIMP TEMPURA** ]  
crisp shrimp, apricot chile glaze, thai rice / 23
- [ **FRUITTI DE MARE\*** ]  
gnocchi, mussels, shrimp, scallops, tomatoes, fresh herbs, white wine garlic butter sauce / 22

## WINE PAIRINGS

- [ **FIG & PROSCIUTTO** ]  
ASHBY PARK, CENTRAL COAST  
PINOT NOIR
- [ **BELLA ITALIANO** ]  
DE LUCA, ITALY  
MONTEPULCIANO D'ABRUZZO
- [ **CHURRASCO** ]  
KALLEN VINTNERS, CALIFORNIA  
MERLOT
- [ **THAI PORK** ]  
PINE RIDGE, CHENIN BLANC/VIIGNIER  
CLARKSBURG  
BLEND
- [ **TUSCAN SALMON** ]  
LOUIS JADOT, FRANCE  
BEAUJOLAIS VILLAGE
- [ **SCALLOP RISOTTO** ]  
CHALK HILL, SONOMA  
CHARDONNAY
- [ **POACHED PEAR** ]  
ROYAL TOKAJI LATE HARVEST

# Sweets

- [ **POACHED PEAR** ] 🍷  
shortbread crusted, amaretto poached, coconut cherry sorbet / 8  
(vegan/GF) without shortbread
- [ **CHEESECAKE** ] 🍷  
seasonal flavor / 8
- [ **CARAMEL CRISP CAKE** ]  
vanilla cake layered with caramel & crème / 9
- [ **JAVA CHIP GELATO** ]  
coffee infused gelato with chocolate chips and biscotti / 7 (GF) without biscotti

*Brittany Driskell*

EXECUTIVE CHEF