

HARVEST

RESTAURANT

STARTERS

COCONUT BREADED SHRIMP

six shrimp served with orange horseradish and sriracha aioli dipping sauces

15

MAIN DISHES

BEEF TENDERLOIN & LOBSTER TAIL

6-ounce grilled beef tenderloin with veal demi glaze and 6-ounce cold water lobster tail with drawn butter, served with mashed yukon gold potatoes and chefs' vegetables

44

SEARED SALMON OSCAR

7-ounce salmon filet topped with crab, asparagus, and hollandaise sauce,
served with lemon jasmine rice

32

DESSERT

EGGNOG MOUSSE

served with ginger biscotti

7

POACHED PEARS

with vanilla bean crème anglaise

8

BEVERAGE

BOTTLE OF SPARKLING WHITE GRAPE

7

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