

502 Week

@harvest

Feb. 19-March 5, 2014

~ one ~

meat and cheese board

coppa salami & rabbit rillettes

tye-dyed chevre (blueberry, strawberry, peach) & smoked kentucky rose blue cheese
pickled vegetable, bourbon apple butter, berry compote, smoked jalapeño jelly
lavash, crostini

-kenwood "valupa"-

~Brut, California~

~sparkling wine~

~ two ~

~choice of~

jambalaya

smoked andouille, chicken confit, red rice, grilled bread, spicy salad

~or~

creole hoppin jean

black bean stew, rice, corn-jalapeño relish, crispy sweet potatoes, chive crème fraiche

~ three ~

chocolate-guajillo fondue

lemon poundcake, marshmallow, bourbon dried fruit, granola cluster, biscotti

\$50.20/person

harvest is a locally grown restaurant and menu items are subject to change based on availability

per person pricing does not include tax or gratuity