



harvest

new year's eve 2017

A la carte menu

~ starters ~

Cream of Jerusalem Artichoke

sunflower hemp cracker, sunflower sprouts, hemp oil 12

Baby Romaine

ramp green goddess, ricotta crouton, shaved radish 12

Pastrami Cured White Creek Rainbow Trout

kohlrabi slaw, rye crouton, chow chow, thousand island 14

3 Little Woodland Pigs

crêpinette, bahn mi, lap cheong 17

~ entrees ~

Grilled Lake Barkley Silver Carp

confit purple potato, red russian kale,
caviar beurre blanc 29

Buttermilk Fried Chicken

mashed potatoes, country braised greens,
buttermilk gravy, hot sauce 27

Black Hawk Farms Steak*

Kenny's Reserve cheddar potato gratin, roasted carrots,
bordelaise & bernaise 45

Heirloom Beet Risotto

Capriole chevre, trumpet mushroom,
ruby beet cabernet jus 25

~ desserts ~

Palet d' Or

dark chocolate crêmeux, devil's food cake,
mirror ganache 9

Bourbon Pumpkin Crème Brûlée

pumpkin praline 9

Strawberry-Rhubarb Angel Food Cake

vanilla chantilly, turbanado sugar 9

Apple Crisp

bourbon vanilla ice cream 9

4 – course pre-fixe

~ one ~

~choice of~

Potato Piroshki with Caviar

crème fraiche, parsley, mimosa

~or~

Potato Piroshki with Apple Salad

crème fraiche, spiced pecan, sage

~ two ~

~choice of~

Blackened Silver Carp

Hoppin John risotto

~or~

Baby Romaine Lettuce

ramp green goddess, ricotta crouton, shaved radish

~ three ~

~choice of~

Duet of Black Hawk Farms Beef

oxtail ravioli, bordelaise, bernaise

~or~

Fron dosa Farms Mushroom Cannelloni

wilted kale with hazelnuts, chevre crema

~ four ~

~choice of~

Palet d' Or

dark chocolate crêmeux, devil's food cake, mirror ganache

~or~

Bourbon Pumpkin Crème Brûlée

pumpkin praline

\$65/person

wine pairing

\$35/person

consuming raw or undercooked food may increase risk of foodborne illness
harvest is a locally grown restaurant and menu is subject to change based on availability