

NEW YEAR'S EVE

DINNER SPECIALS

FILET OSCAR & SHRIMP

*6 oz filet topped with crab and tempura shrimp,
served with béarnaise sauce, asparagus,
whipped mashed potatoes, seasonal vegetables 56*

*PAIRS BEST WITH: Scarlet of Paris, Pinot Noir
9 GLS / 34 BTL*

OSSO BUCCO PORK

*braised with tomatoes and spices, served with
garlic mashed potatoes, sautéed spinach, sweet peppers 35*

*PAIRS BEST WITH: Noah Rivers, Pinot Noir
12 GLS / 46 BTL*

HARISSA BLACK GROUPER

*pan seared black grouper seared over spaghetti squash,
harissa sauce and topped with watercress 40*

*PAIRS BEST WITH: Elton Bay, Sauvignon Blanc
13 GLS / 50 BTL*

DESSERT

PISTACHIO CRÈME BRÛLÉE

*a creamy custard infused with roasted pistachios,
topped with a caramelized sugar crust 9*

BUBBLES

ANTONICO PROSECCO / 34
750 ml - Italy

VEUVE CLICQUOT / 110
Reims, France

FEATURED COCKTAILS

12 CHIMES AT MIDNIGHT

*three olives grape vodka, lemonade,
starry soda, red grape garnish 12*

SALTED CARAMEL MARTINI

*smirnoff kissed caramel vodka, baileys, half and half,
topped with salted carmel square 12*

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.