



LOCATED IN PHEASANT RUN RESORT'S HISTORIC DAIRY BARN, HARVEST PROVIDES A UNIQUE VENUE FOR MEMORABLE DINING. THE FURNISHINGS OF HARVEST HAVE BEEN DESIGNED TO CREATE AN ATMOSPHERE OF WARMTH AND ELEGANCE. FITTING THIS UNIQUE VENUE, HARVEST COMBINES THE BEST OF MIDWEST TRADITION WITH INNOVATIVE CUISINE.

WE SPECIALIZE IN SEASONAL DISHES INSPIRED BY FRESH INGREDIENTS FROM LOCAL MARKETS. WE OFFER ONLY THE FINEST GRADE OF AGED BEEF, THE FRESHEST SEAFOOD, AND THE MOST OUTSTANDING GAME SELECTIONS. WE BAKE OUR OWN BREAD DAILY. OUR WINE LIST NOT ONLY INCLUDES OUTSTANDING VINTAGES FROM NAPA AND SONOMA, BUT UNIQUE SELECTIONS FROM REGIONAL WINERIES.

**EVERY DETAIL HAS BEEN CAREFULLY CRAFTED TO
ENSURE A TRULY MEMORABLE DINING EXPERIENCE.**

THANK YOU FOR CHOOSING HARVEST.

Chef Josef Yurisich

CHEF'S GLOSSARY:

CHIFFONADE (SHIH - UH - NAHD): REFERS TO THIN STRIPS OR SHREDS OF VEGETABLES, EITHER SAUTÉED OR USED RAW

DEMI GLACE (DEHM - EE GLAHS): A RICH BROWN SAUCE WHICH IS COMBINED WITH VEAL STOCK AND DIFFERENT WINES AND SLOWLY COOKED UNTIL REDUCED BY HALF TO A GLAZE

INFUSE (IN-FUUSE): 1. TO STEEP A FOOD SEASONING IN A HOT OR COLD LIQUID UNTIL THE LIQUID ABSORBS THE ITEMS FLAVOR 2. TO MIX TWO OR MORE INGREDIENTS INTO ONE FLAVOR

NOISETTE (NWAH - ZEHT): 1. A SMALL, TENDER SLICE OF MEAT TAKEN FROM THE RIB OR LOIN

RAGOUT (RA-GOO): THICK RICH WELL SEASONED STEW

REDUCTION (RE - DUK - SHEN): TO BOIL A LIQUID RAPIDLY UNTIL THE VOLUME IS REDUCED BY EVAPORATION, THEREBY THICKENING THE CONSISTENCY AND INTENSIFYING THE FLAVOR

TAPENADE (TA - PUH - NAHD): A THICK PASTE MADE FROM CAPERS, ANCHOVIES, OLIVES, OLIVE OIL, LEMON JUICE AND SEASONINGS. USED AS A CONDIMENT, GARNISH AND SAUCE

*Please inform your server of any food allergies.
It would be our pleasure to accommodate your specific dietary needs.*

There will be an 18% gratuity added to parties of 6 or more

Appetizers

Harvest Proudly Supports Farm to Fork Program Utilizing Lower Lake Farms & Other Local Farmers

Seared Rare Sesame Crusted Ahi Tuna 14

Marinated Crab Meat, Soy Maple Vinaigrette
Fresh Chives and Wasabi Ginger Drizzle

Suggested Wine Pairing: Jordan Chardonnay, Russian River Valley, California

BBQ Chicken Quesadilla 11

Caramelized Onions, Cheddar and Monterey Cheeses
With House Made Avocado Salsa

Moonlit Shrimp Cocktail 13

Marinated Celery Root and Hand Stuffed Maytag Bleu Cheese Olives

Peppercorn Rubbed Beef Tenderloin Carpaccio 14

Seared Rare, Roasted Shitake Mushrooms, Fresh Mozzarella and
Caper Port Wine Drizzle

Fresh Tomato Bruschetta 10

Lower Lakes Farmed Tomatoes, Fresh Basil and Asiago with Grilled Artisan Bread
Drizzled with Olive Oil

Pan Seared Asian Style Shrimp and Scallops 14

Jicama Chayote and Spinach Timbale, Mango and Kiwi Relish
Toasted Sesame Seeds with a Sweet Soy Glaze

Soups and Salads

Baked French Onion Soup 5

Brandy Enhanced Broth, Caramelized Lower Lakes Onions
With Gruyere, Smoked Provolone and Parmesan

Soup of the Day 4

Made Daily from Fresh Seasonal Ingredients

Seafood Gumbo 7

Shrimp, Crawfish, Andouille Sausage in a Rich Seafood Broth

Iceberg Lettuce Wedges 8

Apple Smoked Bacon, Iowa Maytag Bleu Cheese Crumbles
With Sliced Tomato and Shaved Red Onion

Caesar Martini for Two 15

Hearts of Romaine, Grated Parmesan Cheese,
Fresh Mozzarella and Anchovy Stuffed Olives

Vine Ripened Beef Steak Tomato Salad 8

Fresh Mozzarella, Basil w Extra Virgin Olive Oil & Aged Balsamic

Pasta and Poultry Entrées

Penne Pasta and Roasted Vegetables 19

Portobello Mushrooms, Zucchini, Asparagus, Baby Bok Choy, Grilled Artichokes
Sauced with Sun Dried Tomato Asiago Broth with Fresh Goat Cheese

Pan Roasted Indiana Farms Chicken Breast 24

Indiana Farms French Cut Chicken, Fresh Spinach, Roasted Polenta
Mascarpone Mashed Potatoes with Rosemary Poultry Reduction
Suggested Wine Pairing: Meridian Chardonnay, St. Helena, California

Shrimp and Scallop Americaine 24

Fresh Linguine, Broccoli with Brandied Lobster Crème Reduction

House Specialties

Pan Roasted Pheasant Breast 33

Janesville, WI MacFarlane Farms Pheasant, Madeira Balsamic and Mission Fig Reduction,
Sundried Tomato Risotto with Wild Mushroom and Goat Cheese Gremolata
Suggested Wine Pairing: Robert Mondavi, Private Select, Chardonnay, California

Stuffed Filet Mignon Gratin 36

Spinach, Wild Mushroom and Boursin Filling, Melted Bleu Cheese,
with Roasted Potatoes and Fresh Asparagus
Cognac Demi Crème Reduction
Suggested Wine Pairing: THE CAB by Cosentino, Yountville, California

Roast Prime Rib 12 ounce 33 16 ounce 36

(Available Thursday through Saturday Evenings)

Slow Roasted Iowa Beef, Yorkshire Pudding with Brandy Red Wine Reduction
Suggested Wine Pairing: Genesis Merlot by Hogue Cellars, Columbia Valley, Washington

Seafood Selections

Citrus Crusted Salmon 26

Grilled Baby Bok Choy, Garlic Red Skin Mashed Potatoes, Asparagus with Soy Maple Glaze
Suggested Wine Pairing: Robert Mondavi, Private Select, Chardonnay, California

Crab Crusted Lobster Tail 52

Cold Water Tail, Blue Crab Meat, Drawn Butter, Garlic Red Skin Mashed Potatoes
Fresh Asparagus, Glazed with Béarnaise Sauce
Suggested Wine Pairing: Jordan Chardonnay, Russian River Valley, California

Asiago Crusted Grouper 30

Portobello Mushrooms, Fresh Asparagus and Caramelized Onions
Mascarpone Mashed Potatoes with Cabernet Red wine Reduction
Suggested Wine Pairing: Meridian Cabernet Sauvignon, St. Helena, California

Steaks and Chops

*Harvest Proudly Serves USDA Certified Aurora Angus
Aurora Angus is raised by Farmers in the Midwest Corn Belt in Illinois,
Indiana and Wisconsin, producing the Highest Quality from Farm to Fork*

Add a Harvest Signature Crust: Choice of Peppercorn, Bleu Cheese or Asiago.
Crab Meat Oscar, add \$3
Served with Choice of Potato and Chef's Market Fresh Vegetables

Filet of Beef 8 ounce 33 12 ounce 37

Glazed with Brandy Red Wine Reduction, Sautéed Mushrooms and Béarnaise Sauce
Suggested Wine Pairing: Cigar Zin by Cosentino, Napa Valley

Porterhouse 24 ounce 48

Glazed with Brandy Red Wine Reduction and Sautéed Mushrooms
Suggested Wine Pairing: Meridian Cabernet Sauvignon, St. Helena, California

New York Strip 14 ounce 40

Glazed with Brandy Red Wine Reduction and Sautéed Mushrooms
Suggested Wine Pairing: Genesis Merlot by Hogue Cellars, Columbia Valley, Washington

Grilled Peppercorn Crusted Lamb Chops 38

Colorado Lamb, Potato Pave, Caramelized Onions
With Pinot Noir Balsamic Reduction
Suggested Wine Pairing: Erath Pinot Noir, Willamette Valley, Oregon

Parmesan Crusted Berkshire Pork Chops 30

Finished with Caramelized Onion Demi Glace with Garlic Mashed Potatoes
Suggested Wine Pairing: Greg Norman Shiraz, Limestone Coast Australia

Chef Josef's 2011 Seasonal Selections

First Course

Pastry Wrapped Brie & Crab Cake Stack 12

Winter Smoked Mushrooms, Roasted Beet Confit & Chipotle Buttermilk Remoulade

Leading Entrée

Seared Fresh Sea Scallops & Risotto 24

Port Wine Balsamic Glazed Baby Beets, Pearl Onion & Brussels Sprout Ragout with Pork Tasso
& Smoked Mushroom Creme

New Zealand Braised Lamb Shank 26

Garlic, Red Wine and Plum Tomatoes, Mascarpone Mashed Potatoes with Marsala Glazed Veggies

Thank you for Dining at Harvest