



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 Lower Lakes Farms Local Produce*

#### **Seared Rare Coriander 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 Heirloom Tomato Salad 8**

Heirloom Tomatoes, Fresh Mozzarella and Fresh Basil  
Drizzled with Extra Virgin Olive Oil and Aged Balsamic Vinegar

## *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

### **Grilled Chicken with Roasted Mushrooms and Rosemary 25**

Indiana Farms French Cut Chicken, Fresh Spinach, Roasted Polenta  
Mascarpone Mashed Potatoes with Rosemary Poultry Reduction

*Suggested Wine Pairing: Kendall Jackson "Vintner's Reserve" Chardonnay, California*

### **Jumbo Shrimp Scampi 25**

Egg Linguine, Fresh Asparagus  
Crab and Lobster Cake with Tomato Broth

## *House Specialties*

### **Pan Roasted Pheasant Breast 33**

Janesville, WI MacFarlane Farms Pheasant, Port Wine Caramelized Onions,  
Fingerling Potatoes, Wild Mushrooms with Roasted Garlic Juniper Berry Sauce

*Suggested Wine Pairing: Sonoma-Cutrer Chardonnay, Russian River Ranches, California*

### **Stuffed Filet Mignon Gratin 36**

Filet of Iowa Beef, Spinach, Wild Mushrooms and Boursin Cheese 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: Sterling "Vintner's Collection" Chardonnay, California*

### **Crab Crusted Lobster Tail 52**

Warm 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 Aged Midwestern Beef*

**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            34            12 ounce            38**

Glazed with Brandy Red Wine Reduction, Sautéed Mushrooms and Béarnaise Sauce

**Porterhouse    24 ounce            48**

Glazed with Brandy Red Wine Reduction and Sautéed Mushrooms

**New York Strip    14 ounce            43**

Glazed with Brandy Red Wine Reduction and Sautéed Mushrooms

**Grilled Peppercorn Crusted Lamb Chops    38**

Colorado Lamb, Potato Pave, Roasted Polenta

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 2009 Seasonal Selections*

### *First Course*

**Fresh Fall Harvested Pumpkin Bisque    8**

Topped with Shoe String Sweet Potatoes & Cranberry Pecan Tapenade

### *Leading Entree*

**Grilled Pork Porterhouse Vesuvio Style    29**

Topped with Lemon Gremolata with Vesuvio Potatoes,

Fresh Spinach and Fall Harvested Eggplant Parmesan

*Suggested Wine Pairing: Santa Cristina Pinot Grigio, Italy*

**Thank you for Dining at Harvest**