

Dinner at the Golden Harvest

SEPTEMBER 16TH, 2022
TWO SEATINGS: 5:30PM & 7:30PM

Balsamic Bruschetta

Housemade, thinly sliced French bread toasted with organic olive oil and then topped with fresh tomatoes, green onions, garlic, and freshly grated Parmesan all tossed in an organic Balsamic vinegar.

Three Cheese Ravioli

Housemade ravioli filled with ricotta, mozzarella, and Parmesan. Served with a fresh, basil pesto.

Caesar Chicken Salad

A deconstructed Caesar on an organic Romaine leaf topped with fresh, organic chicken breast, Parmesan, and housemade croutons. Topped with a delicious, tangy dressing.

Filet Mignon

A delicious filet, lightly seasoned and laid on a creamy, mushroom, blue cheese reduction. Served with potatoes whipped with cream, garlic, and a hint of blue cheese.

Creme Brûlée

A smooth, creamy custard made from cream, vanilla, and egg yolks. A delightful, decadent ending to the meal.

\$55 a person
