

VALENTINE'S DAY

AT HARVEST KITCHEN & BAR

4 COURSES \$45 PER PERSON



STARTER

SEARED SEA SCALLOPS

with charred sweet corn, wild mushrooms & edamame succotash and citrus brown butter

SOUP OR SALAD

select one:

CREAMY ROASTED TOMATO AND BASIL SOUP

with almond pesto and parmesan

FARMER'S SALAD

applewood smoked bacon, local lettuce and asparagus with Cottonwood River white cheddar and buttermilk ranch

ENTREES

select one:

LOBSTER SCAMPI

with linguine and garlic crostini

PETITE FILET OF BEEF AU POIVRE

with broccolini, roasted fingerling potatoes, green peppercorn and Cognac demi glace

DESSERT

sweetheart sampler to share

DECADENT MOLTEN CHOCOLATE CAKE

with vanilla bean ice cream and raspberry coulis



Available 5:30 pm - 10:30 pm
Friday February 14th and Saturday February 15th
Reservations preferred. In room dining not available.