

Harvest Roaring Fork

2023/2024 Winter Menus

Appetizers / Boards

Middle Eastern Mezze Board
Charcuterie + Cheese Board
Seasonal Burrata Board
Crudites + Dips
Seasonal Crostini

Salsas + Guacamole + Queso
Arancini
Potato + Pea Samosa w/ Cilantro Chutney
Assorted Flatbreads
Deviled Eggs *add crispy prosciutto*
Marinated Olives
Sweet + Spicy Mixed Nuts
Steamed Artichokes w/ Curry Aioli + Drawn Butter
Blistered Shishitos w/ Miso + Maldon
Crispy Egg Rolls
Crispy Fried Artichoke Hearts w/ Roasted Garlic + Lemon Aioli
Herbed Falafel w/ Tahini Sauce

Yellowtail + Kumquat + Avocado Ceviche
Roasted Shrimp Cocktail w/ Chili Garlic Cocktail Sauce
Crab Cakes w/ Roasted Red Pepper Aioli
Salmon or Tuna Tartare (Asian or Mediterranean)
Smoked Trout + Ricotta w/ Kettle Potato Chips + Caviar
Vegetarian or Lobster Summer Rolls
Mini Potato Pancakes w/ Creme Fraiche + Salmon Roe

Bacon Wrapped Goat Cheese Stuffed Dates
Jalapeno Poppers w/ Goat Cheese + Prosciutto
Sliders: Beef Tenderloin w/ Horseradish + Arugula / Fried Chicken w/ Pickles / Lobster + Buttered Herbs / Lamb w/ Tzatziki
Meatballs: Middle Eastern Lamb w/ Feta + Mint or Traditional Italian or Spicy Korean w/ Apricot Soy Glaze
Lamb Lollipops (Rosemary + Garlic or Spicy Asian)
Vegetarian or Chicken Potstickers

Mustard + Garlic Steak Skewers w/ Chimichurri
Yogurt + Curry Spiced Chicken Skewers w/ Cilantro Chutney

Salads

Arugula + Shaved Parmesan + Olive Oil + Balsamic
Lulu Wilson's Kale Salad w/ Currants + Pine Nuts
Kale + Apple + Pepita w/ Fresh Mint + Apple Cider Vinaigrette
Pear + Gorgonzola + Candied Pecans
Traditional Caesar Salad
Greens w/ Beets, Pomegranate + Fig Balsamic
Butter Lettuce + Avocado w/ Carrot Ginger Vinaigrette
Tri Colore w/ Sherry Vinaigrette + Shaved Parmesan
Persimmon + Radicchio + Burrata + Pistachio
White House Tavern Style Emerald Kale + Cabbage + Peanut
Matsuhisa Style Mixed Greens w/ Sesame Soy Vinaigrette
Apple + Endive + Cornbread Croutons
Chopped Veggie Salad w/ Radish + Radicchio + Lemon Shallot Vinaigrette
Roast Beets + Citrus + Whipped Ricotta
Butter Lettuce w/ Fresh Herbs + Crispy Goat Cheese Croutons + Dijon Vinaigrette
Wedge Salad w/ Blue Cheese, Bacon + Crispy Shallot

Soups

Spiced Squash + Apple w/ Spiced Pepitas
Cauliflower + Leek w/ Pancetta
Asparagus + Pea + Mint
Carrot + Ginger
Wild Mushroom
Mediterranean Red Lentil + Carrot
Lobster Bisque
French Onion

Entrees + Sides

- **Chicken Tagine w/ Preserved Lemons + Olives or Lamb Tagine w/ Apricot + Almonds**
 - *Roasted Spiced Cauliflower*
 - *Turmeric Pearl Couscous w/ Pine Nuts + Mint*
 - *Za'atar Flatbread*
- **Pad Thai (*shrimp, chicken or tofu*)**

- *Vietnamese Caramelized Salmon*
- *Roast Cabbage w/ Vietnamese Vinaigrette + Chili + Crispy Shallots*
- *Fried Rice w/ Curried Cashews + Chili*
- **Miso Black Cod**
 - *Pickled Cucumber Salad*
 - *Chili Crunch Broccolini*
 - *Sushi Style Rice*
- **Sliced Filet w/ Miso Butter + Charred Scallion Chimichurri**
 - *Sesame Lime Soba Noodles w/ Carrot, Radish, Cucumber + Serrano*
- **Coconut Red Curry Salmon or Chicken w/ Sriracha Coconut + Cashews**
 - *Spinach + Broccoli + Sweet Potatoes*
 - *Coconut Rice*
- **Garlic + Rosemary Lamb Chops w/ Cracked Olive Chimichurri**
 - *Orzo alla Limone*
 - *Broccolini w/ Pancetta, Garlic + Chili*
- **Asian Style Braised Short Ribs**
 - *Sesame Snap Peas + Broccoli*
 - *Pickled Cucumbers*
 - *Coconut Rice*
- **Traditional Italian Meatballs or Turkey Ricotta Meatballs w/ San Marzano Tomato Sauce**
 - *Spicy Penne alla Vodka*
 - *Shrimp Fra Diavolo*
 - *Arugula w/ Parmesan + Balsamic*
- **Lettuce Cups w/ Fresh Herbs + Crispy Shallots + Pickled Veggies**
 - *Thai Basil Beef / Lemongrass Ground Pork / Lemongrass Ground Chicken / Tofu or Shiitake Cauliflower*
 - *Crispy Rice Salad w/ Peanuts + Mint*
- **Chicken Tikka Masala**
 - *Lamb Vindaloo*
 - *Saag Paneer*
 - *Lemon + Bay Basmati Rice*
 - *Aloo Gobi W/ Potatoes + Cauliflower*
 - *Naan*

- **Sage Chicken Meatballs**
 - *Parmesan Orzo*
 - *Garlicky Spinach*

- **Soy + Ginger Steamed Fish**
 - *Mirin Braised Kabocha Squash*
 - *Bok Choy*
 - *Jasmine Rice*

- **Buttermilk Brined Green Goddess Roast Chicken**
 - *Lemon Sourdough Croutons + Wilted Kale*
 - *Roast New Potatoes + Carrots*

- **Brown Butter Seared Scallops**
 - *Pumpkin Risotto w/ Pancetta + Parmesan*
 - *Cavolo Nero w/ Rosemary + Chili*

- **Spiced Lamb Meatballs w/ Feta + Mint**
 - *Roasted Cauliflower w/ Fresh Herbs + Spicy Cilantro Sauce*
 - *Roasted Delicata w/ Yogurt + Pomegranate*
 - *Roasted Cabbage w/ Tahini + Pine Nuts*
 - *Orzo*

- **Peruvian Roast Chicken w/ Aji Verde + Pickled Peppers**
 - *Roast Vegetables w/ Cilantro Pepita Pesto*
 - *Cilantro Lime Rice*

- **Apple Cider Braised Pork Shoulder**
 - *White Cheddar Smashed Red Potatoes*
 - *Braised Collard Greens*

- **Red Wine Braised Beef Short Ribs w/ Gremolata**
 - *Creamy Parmesan Polenta or Pappardelle*

- **Soy Marinated Hanger Steak w/ Ginger Scallion Sauce**
 - *Sushi Style Rice*
 - *Sake Steamed Brussels Sprouts*
 - *Blistered Sesame Green Beans*

- **Spiced Feta Lamb Burgers**
 - *Fennel + Dill Slaw*

- *Tzatziki*
- *Oven Fries w/ Roasted Garlic + Lemon Aioli*

- **Beef or Mushroom Bourguignon**
 - *Butter Basted Pearl Onions + Carrots*
 - *Roasted Garlic Parmesan Cauliflower Puree*

- **Slow Roasted Harissa + Preserved Lemon Salmon**
 - *Carrots w/ Saffron Yogurt + Black Pepper + Honey*
 - *Couscous*

- **Beef Tenderloin w/ Horseradish Cream**
 - *Crispy Brussels Sprouts w/ Bacon, Croutons + Charred Onions*
 - *Scallion + Cheddar Twice Baked Potatoes*
 - *Roast Wild Mushrooms*

- **Fondue Night w/ Traditional Accompaniments**
 - *Bread, Potatoes, Broccoli, Cauliflower, Apples, Cornichon, Pork Meatballs*

- **Chili (Ground Beef / Pork Green / White Bean Chicken / Ground Turkey / Vegetarian)**
 - *Toppings + Sides*

- **Ramen (Vegetarian / Chicken / Pork)**
 - *Toppings*

- **Taco Bar / Enchiladas / Mexican Rice / Beans / Salsa + Guacamole**

Desserts

- Caramel Apple Crisp
- Key Lime Pie
- Lemon Bars
- Walnut Brownies w/ Brown Butter Frosting
- Chocolate Chip Cookies
- Brownie Sundae Bar
- Chocolate Chip Caramel Brownies
- Chocolate Pot de Creme
- Vanilla Panna Cotta
- Cranberry Curd Tart
- Coconut Rice Pudding w/ Pistachio + Orange

- Pumpkin Pie Cake
- Chocolate Cupcakes w/ Salted Caramel Frosting
- Tiramisu
- Other Desserts Available On Request