

# harvest

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SEASONAL KITCHEN

## Hors d'Oeuvres

### Passed Cold Appetizers

*pricing is per piece*

<b>Prosciutto Wrapped Sourdough</b> house cured prosciutto	2.20
<b>Marinated Cherry Tomatoes</b> mozzarella / cilantro salsa verde	2.75
<b>Roasted Beet and Pecan-Crusted Goat Cheese</b> baby arugula	3.30
<b>Hummus</b> pickled cauliflower / marinated broccolini / house hummus / parsley	3.30
<b>Pecan Stuffed Date</b> house prosciutto	2.20
<b>Marinated Shrimp and Sweet Potato Crisp</b> lemon vinaigrette	3.30
<b>Deviled Eggs</b> carrot / smoked paprika / candied pecan / beet chow chow / dill /	1.32
<b>Mini Egg Salad Sandwich</b> pecan arugula pesto / pickled red onion / whole grain bread	3.30

### Passed Hot Appetizers

*pricing is per piece*

<b>Mini Pork Tacos</b> lime slaw / fresno chili sauce / cilantro	3.30
<b>Mini Tostadas</b> pork carnitas / lime slaw / fresno chili sauce / cilantro	3.30
<b>Mini Crab Cakes</b> chow chow tartar sauce / fresh radish	3.30
<b>Buffalo Tenderloin</b> pumpernickel toast / béarnaise / fried tarragon	4.40
<b>Pancetta-Wrapped Poached Shrimp</b> charred scallion vinaigrette	3.30
<b>Grilled Feta and Prosciutto</b> rye toast / chives	2.20
<b>Roasted Red Potatoes</b> Deep Ellum blue cheese / lemon confit / alfalfa sprouts	2.20
<b>Crispy Rib</b> house-made pickled vegetables / Texas barbecue sauce	3.30
<b>Hot Chicken Skewer</b> crispy tender / cayenne oil / blue cheese aioli	2.20
<b>Creole Shrimp Crostini</b> pan seared shrimp / dirty rice / celery	4.40
<b>Grown-Up Grilled Cheese</b> goat cheese / cheddar / bacon / avocado / Texas toast	3.30

**Mini Chicken and Biscuit** caramelized onion jam / black garlic biscuit / cheddar gravy / chives 3.30

**Soup Shooters** tomato 3.30

Plated Hot Appetizers  
*pricing is per person*

**Lamb Meatballs** smoked baby carrots / fried tarragon / roasted red pepper / herb buttermilk 5.50

**Butter Poached Shellfish** chorizo / spaghetti squash / Swiss chard / radish / daikon radish cream sauce / radish sprouts / nutmeg 5.50

**Duck Breast** confit fingerling potatoes / crispy duck butter / parsley puree / crispy parsley 6.60

**Pork Sausage** braised red cabbage / grainy mustard sauce / fennel jam / fennel fronds 6.05

Appetizer Displays  
*pricing is per person*

**Artisanal Meats & Cheeses** Chef's choice of meats and cheeses / grilled baguette 5.50

**Pimento & Cheese Dip** cilantro / candied jalapeños / ham / cheddar / burrata cheese blackened tortilla chips 3.30

Salads

**Warm Kale Salad** crispy pancetta / roasted butternut squash / farro / candied pecans / fresh pear / smoked mozzarella / apple cider vinaigrette 9.90

**Baby Mixed Greens** pickled celery / carrot / radish / goat feta / savory granola / spiced green goddess dressing 7.70

**Serrano Caesar** pepper jack / pumpernickel croutons / serrano caesar dressing 7.70

**Baby Kale** bacon / toasted garbanzo beans / English peas / pickled red onions / aged gruyere / farro / ginger mustard dressing 8.80

**Beet Salad** red beets / strawberry / Deep Ellum blue cheese / farro / candied pecans / baby arugula / citrus dressing 9.90

**Cobb** bacon / pickled egg / sungold tomatoes / avocado / Deep Ellum blue cheese / Texas candied pecans / blue cheese dressing 9.90

## Entrees

<b>Brined and Smoked Pork Chops</b> preserved eggplant butter / sweet potato puree / grilled zucchini / fried sage	33
<b>Buffalo Prime Rib</b> smoked / cocoa-crusteD / mole / daikon radish crème fraiche / sautéed broccolini / orange zest	39.60
<b>Grilled Rack of Boar</b> sautéed seasonal greens / Mexican chorizo / roasted red potatoes / herbed yogurt sauce	41.80
<b>Crispy Crab Tacos</b> cabbage slaw / seasonal succotash / salsa verde black rice / fresno chili sauce	12.10
<b>Pork Enchiladas</b> house corn tortillas / seasonal succotash / queso fresco / tomatillo sauce	16.50
<b>Roasted Chicken</b> hoppin' john / collard greens jus / red pearl onion / salsa verde / sorrel	20.90
<b>Pork Tenderloin</b> sweet potato hash / queso fresco / salsa verde	27.50
<b>Pan Roasted Red Fish</b> potato puree / tomatillo / red bell pepper / chorizo / tomatillo glaze / chipotle butter / microgreens	25.30
<b>Creole Pan Seared Shrimp</b> Carolina Gold dirty rice / spinach / celery / baguette	19.80
<b>Flat Iron</b> black garlic marinated / green garlic custard / baby carrots / parsley puree / watercress	27.50
<b>Ribeye</b> smoked / grilled / fingerling potatoes / roasted carrot / leeks / mustard / béarnaise / pickled jalapeño	39.60
<b>Grass Fed Filet</b> black garlic marinated / green garlic custard / baby carrots / parsley puree / watercress	41.80

## Desserts

### Displays

*pricing is per person*

<b>Mini Ice Cream Sandwiches</b> choice of current cookie / ice cream or sorbet	3.30
<b>Lemon Goat Cheese Pie Bites</b> meringue / graham cracker crust	3.30
<b>Citrus Chocolate Mousse</b> pecan crumbles / thyme whipped cream	3.30
<b>Vanilla Cake Bites</b> almond pudding / chocolate ganache / farm flower	3.30
<b>Sweet Biscuits and Cream</b> seasonal fruit jam / fresh thyme	3.30

### Plated

*pricing is per person*

<b>Toasted Chocolate</b> Bread toasted marshmallow / toasted almond / graham cracker crumbs	7.70
<b>Squash Pound Cake</b> candied lemon zest / butternut squash pastry cream / orange segments	7.70
<b>Cornmeal Cake and Vanilla Semifreddo</b> seasonal fruit / fruit jam	7.70
<b>Flourless Chocolate Cake</b> rum raisin sauce / whipped cream	7.70
<b>Seedy Chocolate Cheesecake</b> no bake / semi-sweet chocolate / sesame seeds / pumpkin seeds / sunflower seeds / oats / coffee syrup	7.70
<b>Lemon Goat Cheese Icebox Pie</b> goat cheese / lemon / graham cracker crust / whipped meringue / strawberry	6.60

We are committed to preparing our menus with environmentally and socially responsible products. To maintain this focus, some products in our menu may change on short notice based on seasonal and regional availability. To stay true to this effort, we may substitute appropriate alternatives as necessary.

## Cocktail Selections

### Displays

**Mimosas** *served in champagne flute* \$13.20 *per person*  
sparkling wine / orange juice

**Mimosa Bar** *served in champagne flute with displayed seasonal fruit* \$15.40 *per person*  
sparkling wine / orange juice / grapefruit juice / cranberry juice  
*\*estimated at 4 servings per person*

**Infused Bloody Mary Bar** *served in highball glass with displayed bacon, celery, cheese & house pickled vegetables* \$192.50  
Texas vodka infused with peppers, jalapenos, peppercorns, and garlic / bloody-mary mixture  
*\*yields 18, 3.5oz servings*

### Mini Martini Selections

*\*each selection yields 32, 2oz mini martinis*

**Grapefruit Martini** *garnished with sugar rim and sage leaf* \$159.50  
grapefruit-infused Texas vodka / elderflower liqueur / grapefruit juice

**The Pollinator** *garnished with dehydrated flower petals* \$159.50  
honeycomb-infused gin / elderflower liqueur / lemon juice / aquafaba / basil-simple syrup

**Hemingway Daiquiri** *garnished with a lime wheel* \$159.50  
aged rum / maraschino liqueur / grapefruit juice / lime juice

**The Perfect Texas Manhattan** *garnished luxardo cherry* \$203.50  
Texas bourbon / Dolin dry vermouth / Dolin sweet vermouth / angostura bitter

### Batched Cocktails

**Harvest Old Fashioned** *served in a rocks glass, yields 26 servings* \$192.50  
Texas bourbon / orange slice / sugar / luxardo cherry / bitters mixture

**Texas Mule** *served in a rocks glass, yields 17 servings* \$165  
Texas vodka / agave / lime juice / bitters / ginger beer / lime wedge / seasonal herb

**Texas Bourbon Mule** *served in a rocks glass, yields 17 servings* \$165  
Texas bourbon / agave / lemon juice / ginger beer / lemon wedge / seasonal herb

## Margaritas

*\*Each Selection Yields 14, 4oz. Servings*

**Citrus Margarita** *served on the rocks with citrus zest salt and a lime wheel* \$159.50  
Citrus-infused silver tequila / orange liqueur / orange juice / lime juice /  
agave

**Seasonal Market Margarita Selections** \$159.50

**Spring:** *served on the rocks with sugar and fresh mint*  
strawberry-infused tequila / agave / lemon juice / strawberry puree

**Summer** *served on the rocks with hibiscus salt and a orange slice*  
hibiscus-infused tequila / agave / lime juice / orange juice / hibiscus concentrate

**Fall** *served on the rocks with cinnamon sugar and an apple chip*  
apple cinnamon-infused tequila / agave / lime juice / apple cider

**Winter** *served on the rocks with black lava salt and a charred lemon wheel*  
charred lemon-infused tequila / orange liqueur / lemon juice / lemon simple

## Sangria

*\*Each Selection Yields 12, 5oz. Servings*

**Red** *served in a wine glass with fresh cut fruit* \$93.50  
red wine / orange juice / cranberry juice / brandy / orange liqueur / lemon /  
lime / orange / strawberry

**White** *served in a wine glass with fresh cut fruit* \$93.50  
white wine / white cranberry juice / coconut rum / lemon juice / lime juice /  
ginger-ale / apple / pineapple / lemon / lime

**Blush** *served in a wine glass with fresh cut fruit* \$93.50  
white zinfandel / pineapple juice / coconut rum / lime juice / ginger-ale / lemon /  
orange / pineapple / strawberry