HARVEST

RESTAURANT

DINNER MENU

STARTERS

SWEET CHILI SHRIMP NACHOS
Shrimp | Queso fresco | Pico de gallo | Guacamole | Sweet chili sauce | Toasted tortilla crisps
full $18 / half $13

SEASONAL WHIPPED GOAT CHEESE
Toasted pita | Herb whipped goat cheese | Applewood smoked bacon jam | Mike's Hot Honey
$14

BLISTERED SHISHITOS (V)
Shishito peppers | Smoked sea salt | Romesco aïoli | Almond crumble
$14

BROWN SUGAR GLAZED HEIRLOOM CARROTS (V)
Brown sugar glazed heirloom carrots | Herb mascarpone cream | Toasted pecan crumble | Spiced citrus sauce
$14

CAST IRON BRUSSELS SPROUTS (V) (GF)
Sweet chili glaze | Pomegranate | Feta | Pine nuts
$14

SPINACH ARTICHOKE DIP (V)
Spinach | Artichoke | Fontina | Asiago | Cream cheese | Toasted tortilla crisps
$16

CHARCUTERIE BOARD
Chef's selection of local cured meats and cheeses | Cornichon | Dried fruit | Honeycomb | Crostini
$22

SOUPS

BUTTERNUT SQUASH (V) (GF)
$9 / $6 with entrée

FRENCH ONION
$9 / $6 with entrée

SALADS

Featuring Grow Tech Greens From Curiosity Farms

FARM TO FORK (GF)
Grow Tech mixed greens | Shaved brussels sprouts | Bacon | Golden raisin | Dried cranberry | Goat cheese | Orange maple vinaigrette
$16 / $7 with entrée

WEDGE (GF)
Iceberg | Heirloom tomatoes | Red onion | Daily's applewood smoked bacon | Blue cheese crumbles | Buttermilk blue cheese dressing
$13 / $7 with entrée

CAESAR
Romaine | Shaved Italian cheese | Herbed croutons | House Caesar dressing
$13 / $7 with entrée

HOUSE (V)
Grow Tech mixed greens | Cucumber | Tomato | Red onion | Croutons | Ranch dressing
$13 / $7 with entrée

UPGRADE YOUR SALAD

Salmon $13 ***Steak $13*** ***Chicken $9***

Built on the historic Fox Family Farm, Thanksgiving Point started with agriculture before museums. At Harvest, we carry that legacy forward through Curiosity Farms and Grow Tech, harvesting fresh herbs and lettuces on-site to connect your meal directly to our roots.

(GF) *Gluten Free* (V) *Vegetarian* (DF) *Dairy Free*

**Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

We may add an 18% gratuity to parties of 6 or more

HARVEST

RESTAURANT

MAIN DISHES

POTATO CRUSTED CHICKEN
RedBird Farms organic chicken | Broccoli | Yukon gold mashed potatoes | Creamy pan sauce
$27

HARVEST BURGER
Utah raised wagyu | Lettuce | Tomato | Onion | Daily's applewood smoked bacon | Tillamook white cheddar
(Substitute a black bean patty +4)
$20

PAN-SEARED SALMON GF
Roasted butternut squash puree | Winter greens | Wild rice | Spiced citrus sauce | Burnt honey vinaigrette
$35

BROWN BUTTER PUMPKIN RAVIOLI V
Fresh pumpkin ricotta ravioli | Candied walnut crumble | Crispy sage | Brown butter cream sauce
$26

HARVEST SHEPHERD'S PIE
Smoked brisket | Yukon gold mashed potatoes | Sautéed vegetables | Gruyère | Chives
$26

WASATCH PORK CHOP
10 oz bone in pork chop | crispy Fingerling potatoes | roasted heirloom carrots | spiced apple cider sage reduction | crispy sage
$35

DURHAM RANCH WAGYU NY STRIP GF
Crispy brussels sprouts | Parsnip purée | Crispy fingerling potatoes | Roasted garlic and herb compound butter
$60

DURHAM RANCH FILET MIGNON GF
Roasted heirloom carrots | Glazed pearl onions | Yukon gold mashed potatoes | Bordelaise
$55

WAGYU SHORT RIB OSSO BUCO GF
Braised wagyu short rib | Yukon gold mashed potatoes | Heirloom carrots | Charred leek | Bordelaise
$42

STUFFED BUTTERNUT SQUASH VG
Roasted butternut squash | Ancient grains | Pomegrante | Candied walnuts | Herb coconut cream sauce
$23

WINTER SCALLOPS
Jumbo scallops | roasted root vegetables | parsnip puree | red wine bacon jam | crispy sage | toasted pine nuts
$45

CATCH OF THE DAY
Chef's selection fresh seafood | Seasonal accompaniments
Market Price

PRIME RIB
– available Friday and Saturday –
Garlic green beans | Yukon gold mashed potatoes | Au jus | Horseradish cream
$45

BEVERAGES

LEMONADE & ICED TEA ***3.75***
Add Fresh Rasberry, Blackberry ***1.00***

ITALIAN SODAS ***5.50***
(no refills)

SAN PELLEGRINO ***6.00***

SODA ***3.75***

HOT DRINKS ***4.00***
Tea, Kona Coffee, Apple Cider, Hot Chocolate

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