

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

Shishito peppers | Smoked sea salt | Romesco aioli | Almond crumble
\$14

BROWN SUGAR GLAZED HEIRLOOM CARROTS

Brown sugar glazed heirloom carrots | Herb mascarpone cream | Toasted pecan crumble | Spiced citrus sauce
\$14

CAST IRON BRUSSELS SPROUTS

Sweet chili glaze | Pomegranate | Feta | Pine nuts
\$14

SPINACH ARTICHOKE DIP

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

\$9 / \$6 with entrée

FRENCH ONION

\$9 / \$6 with entrée

SALADS

Featuring Grow Tech Greens From Curiosity Farms

FARM TO FORK

Grow Tech mixed greens | Shaved brussels sprouts | Bacon | Golden raisin | Dried cranberry | Goat cheese | Orange maple vinaigrette
\$16 / \$7 with entrée

CAESAR

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

WEDGE

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

HOUSE

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.



Gluten Free



Vegetarian



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 | 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 SHEPARD'S PIE

Smoked brisket | Yukon gold mashed potatoes | Sautéed vegetables | Gruyère | Chives
\$26

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 | Crispy onion | Bordelaise
\$42

STUFFED BUTTERNUT SQUASH V DF

Roasted butternut squash | Ancient grains | Pomegranate | Candied walnuts | Herb coconut cream sauce
\$23

CATCH OF THE WEEK

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

Add Fresh Raspberry, Blackberry

3.75

1.00

SAN PELLEGRINO

6.00

SODA

3.75

ITALIAN SODAS (no refills)

5.50

HOT DRINKS

Tea, Kona Coffee, Apple Cider, Hot Chocolate

4.00



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