

## Spring Dinner

Welcome to Harvest, St. Louis' home of Seasonal Market Cuisine. We have always been very proud of the quality of our food. We use well-marbled beef, non-endangered fish, and sustainable agricultural products. When available, we purchase many of our products from organic sources. Our products are brought in fresh, not frozen, and yes, we make all of our vegetable, beef, fish, and chicken stocks from scratch – never from a canned base. As our patrons, it is important for you to know that we cook not only with fresh ingredients in our kitchen, but with the environment in our minds. We strive to excel at “slow food” here, and hope that you will enjoy our daily efforts to combine sustenance with artistry, flavor, texture, and craft.

Chef/Proprietor Nicholas Miller  
Chef de Cuisine Brad Bardon

### A GREENER HARVEST

We are officially the first restaurant in the St. Louis area to convert to Wind Power. It costs a bit more but we think it's worthwhile.

We are also donating all of our used cooking oil to the St. Louis Bio-Diesel Club, helping to promote the science of alternative automotive fuels. Want to switch to wind power? Call 1-866-665-PURE, or go to [www.ameren.com/purepower](http://www.ameren.com/purepower)

Join our e-mail list for information on nightly specials, wine dinners, special events, and to receive our fantastic birthday and anniversary gifts!

*Please fill out our customer card.*

\*The Saint Louis County Health Department has ordered ALL restaurants to tell their customers that by consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs you may be increasing your risk of food-borne illness. Of course, we at Harvest enjoy a medium-rare steak, farm fresh eggs, fresh shellfish, seared foie gras, and the like; regardless, we must place asterisks all over our menu to point out the items which may pose a health risk if not ordered super extra well-done. We will, of course, cook these items to your specific requirements...please enjoy these items on our menu responsibly.

Yours Truly, *The Harvest Staff*

## OYSTERS

Daily Selections \$3

*Raw On the Half Shell\**

*Deviled Fried with Creamed Spinach and Bacon  
“Buffalo Style” with Blue Cheese Sauce*

## STARTERS

THE HARVEST CHARCUTERIE BOARD\* \$10  
WITH ARTISANAL CHEESE \$15

*Chef's Daily Selections, Grained Mustard, Pickled Vegetables*

SKILLET ROASTED PRINCE EDWARD ISLAND MUSSELS\* \$10  
*Parsley, Garlic Oil, Lemon*

MASA FLATBREAD \$9

*Grassfed Beef Chorizo, Queso, Peppers, Onion  
Chipotle Crème Fraiche, Cilantro*

## APPETIZERS

CARROT GINGER SOUP \$7

*Black Sesame, Mint Chutney*

HUDSON VALLEY FOIE GRAS\* \$16

*Steel Cut Oats, Medjool Date Emulsion*

APPLE BRATWURST \$13

*Beet Gnocchi, Apple, Caramelized Onion Soubise, Rye*

## SALADS

THE HARVEST SPA GREENS SALAD \$7

*Toasted Pecans, Dried Cranberries, Quinoa, Cranberry “Vinaigrette”*

WHOLE LEAF CAESAR\* \$7

*Shaved Wisconsin Parmesan, Garlic-Parmesan Croutons*

MOLASSES PICKLED BEET SALAD \$8

*Greens, Shaved Red Onion, Radishes, Creamy Horseradish Dressing*



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## SEASONAL LARGE PLATES

BRAISED RABBIT LEG \$24

*Tomato Sauce with Bacon, Fennel and Mushrooms  
Trotti Pasta, Kalamata Olives, Oregano, Parmigiano Reggiano*

TROUTDALE FARM'S RAINBOW TROUT \$26

*Ricotta Gnudi, Asparagus, Baby Onions, Yellowfoot Chantrelles, Nettle Pistou*

BLACK ANGUS HANGER STEAK\* \$24

*Roasted Garlic Mashed Potatoes, Creamed Spinach  
Harvest's Steak Sauce*

SEITAN "SAUSAGE" HASH \$20

*Butternut Squash, Red Kale, Sweet Potato  
1 Hour Farm Egg, Sage Brown Butter*

36 HOUR PORK STEAK \$24

*Sweet Potato Tots, Collards, Molasses BBQ Sauce, Hot Sauce Aioli*

DOUBLE STAR FARM'S CHICKEN \$25

*Chicken Confit, Melted Leeks, Mushrooms, Green Beans  
Savory Bread Pudding, Mushroom Cream*

## SIDES

SPAGHETTI SQUASH WITH BASIL PESTO \$7

ROASTED GARLIC MASHED POTATOES \$4

CREAMED or SAUTEED SPINACH \$6

ZUCCHINI AND YELLOW SQUASH WITH MARINARA \$6

*In Order To Ensure A Consistent Experience To All Of Our Guests, No Substitutions Please.  
Please Consult Your Server For Dietary And Allergy Concerns.*

## OUR CURRENT FARMERS

*St. Isidore Farm, Troutdale Farm, Double Star Farms,  
G & T Enterprises, Jones' Heritage Farm, Geissert Farm, Meyer's Farm  
Marcoot Creamery, Baetje Farm, Claverach Farm, Ludwig Farmstead  
Ozark Forest Mushrooms, Seven Gables Farm  
MO Northern Pecan Growers Association  
Live Springs Farm, Yellowtree Farm, EIEIO Farm*

**HARVEST**  
Est. 1996 • SEASONAL CUISINE

