

HARVEST

by LSF

Dinner Menu

Shareables

GUACAMOLE & CHIPS
lime scented tortilla chips 9

ASPARAGUS
sorrel, burrata, eggs, trout roe 10

BLUE CRAB
sticky rice, peas, coconut, lemon, furikake 13

HUMMUS PLATE
homemade hummus, feta cheese, olives, tomatoes,
and pita 9

SCALLOPS
avocado, seaweed, cucumber, radish 14

BURRATA TOAST
radish, ham, peas, truffle oil, sourdough 12

SOUP OF THE DAY 7

HAMACHI
green apple, chicharon, fresno chilies, 13

GRILLED BEEF
shishito peppers, cucumber, gochujang, sesame 14

TROUT
sesame sauce, dulce, radish 14

LITTLE GEM LETTUCE
eggs, bacon, orange, radishes 9

SMOKED CARROTS
puffed amaranth, onion, brioche, raisins 10

KALE
hazelnuts, grapes, feta cheese, freekah, apple
balsamic 9
add salmon or steak 7 add chicken 6 add shrimp 3/piece

Entrees

HARVEST BOWL
salmon, asparagus, broccoli, avocado, corn,
tomatoes, garbanzo beans, local greens, radish,
citrus herb vinaigrette 16

HARVEST BURGER
b&b pickles, cheddar cheese, thousand island,
brioche
served with truffle parmesan fries 14

FAROE ISLAND SALMON
dill potatoes, clams, onion, kale 19

MONK FISH
grilled cabbage, puffed buckwheat, smoked fish
sauce 19

PETITE TENDERLOIN
eggplant, king trumpets, broccoli, red wine sauce
20

AGNOLOTTI
sweet & sour cabbage, mushrooms, onion soubise,
raclette cheese 18

CHICKEN THIGHS
sunchokes, apple, kolrabi, dill oil 17

Sweet Tooth

VANILLA TRES LECHE'S
chocolate, rhubarb 7

ALMOND CAKE
lemon, currants 7

20% gratuity added to any tabs left open

Executive Chef Trevor Hoyte
Sous Chef Whitney McMorris
Sous Chef Luis Rodas