

HARVEST  TIDE

— LEWES, DE —

DRY-AGED STEAKS, SEAFOOD AND EVENT VENUE

MATCHBOOK

Wine Dinner



MATCHBOOK
WINE COMPANY

TUESDAY, MARCH, 25TH
\$80 PER PERSON

LIMITED RESERVATIONS
DINNER STARTS AT 6:30PM

WWW.HARVESTTIDE.CO
PLEASE CALL 302 644 2600 FOR RESERVATIONS



COASTLINE
— RESTAURANT GROUP —

MENU

First Course

PANKO TOMATO
LOBSTER SALAD | AVOCADO PUREE

THE ARSONIST
CHARDONNAY

Second Course

GINGER SOY GLAZED COD
STICKY RICE | ASPARAGUS | SESAME | CHIVES

CHASING VENUS
SAUVIGNON BLANC

Third Course

POMEGRANATE BRAISED DUCK
SQUASH PUREE | CARROTS | BROCCOLINI

THE HERDSMAN
CABERNET

Fourth Course

CHOCOLATE RASPBERRY MOUSSE

MATCHBOOK
PETITE SYRAH

HARVEST  TIDE
— LEWES, DE —
DRY-AGED STEAKS, SEAFOOD AND EVENT VENUE


COASTLINE
— RESTAURANT GROUP —