

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


COASTLINE
— RESTAURANT GROUP —

ORIN SWIFT

BOLD LOVE & FINE WINE:

AN ORIN SWIFT PAIRING DINNER



THURSDAY, FEBRUARY 12
\$100 PER PERSON

LIMITED RESERVATIONS
DINNER STARTS AT 6:30PM

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

MENU

First Course

SILKEN FIRST IMPRESSIONS

LOBSTER AND SAFFRON ARANCINI

ONION | GARLIC | RISOTTO | PANKO
PECORINO | TRUFFLE AIOLI

MANNEQUIN

Second Course

A LESSON IN INDULGENCE

PETITE WELLINGTON BITES

TENDERLOIN FILET | PUFF PASTRY | MUSHROOMS
SHALLOTS | GARLIC | HERBED DIJON BUTTER

ADVICE FROM JOHN

Third Course

DESERT & SEA

SURF AND TURF

RED WINE BRAISED SHORT RIB | SEARED SCALLOP
BASIL CREAM RISOTTO | FENNEL | LEEKS | WILD MUSHROOMS

8 YEARS IN THE DESERT

Fourth Course

THE SWEETEST EXPRESSION

RED VELVET CHEESECAKE

ABSTRACT

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