

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


COASTLINE
— RESTAURANT GROUP —

PAUL CULLEN
WINES

FLAVORS OF THE HEARTH & HARVEST

FEATURING PAUL CULLEN WINES



SUNDAY, FEBRUARY 22ND
\$85 PER PERSON

LIMITED RESERVATIONS
DINNER STARTS AT 6:30PM

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

MENU

First Course

THE ENCHANTED ORCHARD BRIE BITE
PANKO AND PISTACHIO CRUST | CRANBERRIES
HONEY | ROSEMARY | THYME

ITALIAN 69

PAUL CULLEN'S LAMBRUSCO | EMPRESS GIN
LEMON | ROSEMARY SIMPLE

Second Course

FORAGER'S VELVET STROGANOFF
DRY-AGED STEAK | WILD MUSHROOMS
PEAS | CREAM | TAGLIATELLE

BARBERA

Third Course

SMOKY ORCHARD-STUFFED PORK TENDERLOIN
BACON | CRANBERRY | APPLE | SPINACH | MAPLE DIJON GLAZE
GREEN BEANS | HOMESTYLE STUFFING

ROCKIN ROSSO

Fourth Course

PEANUT BUTTER BROWNIE A LA MODE

PROSECCO