

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


COASTLINE
— RESTAURANT GROUP —

Cakebread
Cellars

THE CAKEBREAD COLLECTION DINNER

FEATURING CAKEBREAD WINES



TUESDAY, MARCH 31ST
\$100 PER PERSON

LIMITED RESERVATIONS
DINNER STARTS AT 6:30PM

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

MENU

First Course

A FRESH START

SEARED SCALLOP | PARSNIP PURÉE
LEMON THYME BUTTER | PINE NUTS

SAUVIGNON BLANC

Second Course

GOLDEN BALANCE

PANKO PISTACHIO CRUSTED HALIBUT | BROCCOLINI
LIME CORN BASIL VINAIGRETTE

CHARDONNAY

Third Course

THE CELLAR'S STRENGTH

BLACKBERRY HOISIN GINGER GLAZED PORK TENDERLOIN
HONEY CURRY ROASTED CAULIFLOWER PUREE
ASPARAGUS | CHILI CRISP

CABERNET SAUVIGNON

Fourth Course

A SWEET FINALE

BLUEBERRY LEMON CHEESECAKE

BEZEL PINOT NOIR