

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


COASTLINE
— RESTAURANT GROUP —

THE FIRST BOTTLED BOURBON™
ESTD 1870
OLD FORESTER
— KENTUCKY —
STRAIGHT BOURBON WHISKY

BOURBON AND WILD GAME PAIRING DINNER

FEATURING OLD FORESTER'S WHISKEY ROW



THURSDAY, FEBRUARY 26TH
\$100 PER PERSON

LIMITED RESERVATIONS
DINNER STARTS AT 6:30PM

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

MENU

First Course

BACKCOUNTRY BOARD

ELK, BISON, VENISON SUMMER SAUSAGE TRIO
COWBOY COFFEE GOAT CHEESE
STONE GROUND MUSTARD | CRUDITÉS | ROSEMARY CROSTINIS

THE 1910 VELVET ROAST

1910 OLD FINE WHISKEY | COFFEE LIQUEUR
CHOCOLATE BITTERS | COFFEE | SIMPLE

Second Course

HUNTER'S WELLINGTON BITE

VENISON TENDERLOIN | PUFF PASTRY
ROSEMARY BUTTER | BLEU DUXELLES | DIJON GLAZE

THE ORIGINAL SMOKIN' CHERRY

1870 ORIGINAL BATCH | AMARO | CHERRY SAGE SIMPLE
ORANGE | TORCHED ROSEMARY

Third Course

FRONTIER FIRE BOAR RIBS

BOURBON HOT HONEY GLAZE | FINGERLING POTATOES
RAINBOW CARROTS

THE BOTTLED BOND ROYALE

1897 BOTTLED IN BOND | SPICED HONEY SIMPLE | LEMON
BITTERS | EGG WHITE

Fourth Course

CARAMELIZED APPLE CORNBREAD PUDDING

THE PROHIBITION EMBER

1920 PROHIBITION STYLE | BROWN SUGAR
CINNAMON | ORANGE BITTERS

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