

HARVEST  TIDE

— LEWES, DE —

DRY-AGED STEAKS, SEAFOOD AND EVENT VENUE

**RAISE THE BAR:
A SPRING
COCKTAIL DINNER**

**CAST YOUR VOTE
ONE COCKTAIL WILL EARN
A PERMANENT PLACE ON OUR BAR MENU**



**THURSDAY, APRIL 23RD
\$70 PER PERSON**

LIMITED RESERVATIONS
DINNER STARTS AT 6:30PM

WWW.HARVESTTIDE.CO

PLEASE CALL 302 644 2600 FOR RESERVATIONS

MENU

First Course

GARDEN AWAKENING

ARUGULA | STRAWBERRIES | AVOCADO
TOASTED ALMONDS | PISTACHIOS | GOAT CHEESE

SPRING FLING 75

ENGINE GIN | STRAWBERRY RHUBARB SIMPLE
LEMON | ROSE BRUT

Second Course

SPRING PASTURES

LAMB CHOP | PARSNIP PUREE | MALIBU CARROTS
FINGERLING POTATOES | CHERRY TOMATOES
MINT GREMOLATA | RED WINE REDUCTION | ROSEMARY BUTTER

MINT CONDITION

NEW AMSTERDAM VODKA | CUCUMBER WATER
MINT SIMPLE | ORANGE BITTERS | CLUB SODA

Third Course

COASTAL UMAMI

MISO GLAZED COD | AVOCADO WASABI PUREE
TOASTED HAZELNUTS

STEEP EXPECTATIONS

REDEMPTION RYE | BLACK TEA SIMPLE | ORANGE BITTERS

Fourth Course

CITRUS GOT REAL

LEMON SORBET ROSE BRUT FLOAT