

Holiday Lunch Specials



STARTERS

Poached Pear Salad 7

Red wine poached pears, baby greens, candied walnuts, goat cheese, apple cider vinaigrette

Baked Brie 10

Puff pastry wrapped brie, fig raisin compote, toasted crostini's

PIZZA COMBO

The Harvester 15

Roasted Chicken, bacon, brie cheese, sliced pears, dried cranberries, fresh herbs.

*served with soup, house or caesar salad
substitute a seasonal or Italian salad for +2*

 *Pinot Noir, Elouan OR*

ENTREES

Seafood Mac & Cheese 16

Prawns, bay scallops, crab meat, sherry lobster cheese sauce, toasted bread crumbs, green onions

 *Chardonnay, "Conner Lee Vineyard", Arbor Crest WA
Pinot Noir, Elouan OR*

Venetian Mushroom Ravioli 13


Porcini mushroom raviolis, roasted tomatoes, wild mushroom cream sauce, crumbled goat cheese

 *Merlot, Basel Cellars WA*

DESSERT

Pear Upside Down Spice Cake 7.50

Ginger spice cake, red wine poached pears, molasses, amaretto mascarpone, sweet burgundy syrup

 *wine pairing suggestions*