

The Vegetable Hunter Plant-Based Menu Harrisburg Restaurant Week 2019

Prix Fixe Menu \$30/ with glass of wine \$36

First Course

PEANUT THAI TOFU

romaine lettuce wrap

- Wine suggestion: Grandview Pinot Gris - semi-sweet with refreshing citrus flavor

Savory Thyme Meatballs

blackbean, walnut, hollandaise, grilled pita

- Wine suggestion: Grandview Tangled: Semi Sweet Red. A blend of Cabernet Franc and Merlot aged in oak barrels.

Second Course

Lentil Mushroom Étouffée

coconut milk, nori, jasmine rice

- Wine suggestion: Grandview Tangled: Semi Sweet Red. A blend of Cabernet Franc and Merlot aged in oak barrels.

Savory Walnut Meatloaf

lentils, sweet potato, button mushroom, thyme

- Wine suggestion: Grandview Crimson Quartet - Dry Red. A pleasing dark berry fruit blend with flavors of espresso and dark chocolate with integrated oak. Aged in oak barrels.

Third Course

Tres Leche

caramel milk soaked vanilla cake and apricot marmalade

- Wine suggestion: Grandview Blushing Ambrosia - semi-sweet rosé

Mexican Chocolate Pots De Creme

coconut Cream

- Wine suggestion: Grandview Blackberry Wine: Sweet and smooth with vibrant fruitiness of succulent, sun-drenched berries.

