

**Harper's Garden Winter 2025 Restaurant Week Menu**

**Lunch Menu \$20 per person**

1st Course:

Choice of

**Golden Beet Carpaccio** - *wild arugula salad, whipped goat cheese, walnut praline*

**Kale Caesar** - *shredded kale, cashew caesar dressing, crouton* *crispy chickpea*

**Crispy Brussels Sprouts** - *pomegranate balsamic glaze, bacon lardon*

2nd Course:

Choice of

**Harpers Burger** - *Sesame Bun, cooper sharp, house made ketchup, mustard, diced onion, pickle*

**Pork Belly Banh Mi** - *sriracha aioli, carrot, cucumber, daikon, herb salad, fresh jalapeno*

**Mushroom Flatbread** - *bechamel, wild mushrooms, crispy leeks*

**Rigatoni** - *Chicken sausage, roasted red peppers, mushroom, lemon butter caper sauce*

**Dinner Menu \$40 per person**

1st Course:

Choice of:

**Golden Beet Carpaccio** - *wild arugula salad, whipped goat cheese, walnut praline*

**Tuna Crudo - avocado, mango, sesame, red chili**

**Potato & Gruyere Croquettes - truffle cream sauce, chive**

**2nd Course**

**Choice of:**

**Pan Seared Chicken - Rosemary citrus brined chicken, baby red bliss  
potato, chicken jus**

**Grilled Japanese Eggplant - miso glaze, sesame, scallion, crispy rice**

**Braised Pork Belly - creamy grits, charred broccoli rabe, red chili**

**Grilled Salmon - truffle cream, hearts of palm, preserved lemon, garlic breadcrumb**

**Dessert:**

**Chocolate Creme brulee - hazelnut, raspberry, espresso**

**or**

**Mango sorbet - toasted coconut, candied lime**

**Cocktails: \$15 each**

**Beer & A Shot**

**Jim Beam Black, Gautier VS, Root Beer Schnapps, Benedictine, Absinthe, Angostura  
Bitters**

**Gaijin**

**Roku Gin, Pistachio Orgeat, Lemon, Angostura Bitters**

