

*Seafood & Sunsets*  
*at the*  
*Harvest Dining Room*  
*Thursday August 23<sup>rd</sup>, 2018*



*spectacular orchard setting*

*Menu*

*Amuse Bouche & Bubbly*

*Seared Scallop*  
*cucumber bacon relish*

*Appetizer*

*Sesame Tuna Tataki*  
*ginger fennel slaw, lime soy vinaigrette, crisp wonton*

*~Palette Cleanser~*

*Main Course*

*Grilled Sablefish*  
*citrus black thai rice, jicama-mango salsa,*  
*summer vegetables*

*Dessert*

*Mille Feuille*  
*crisp phyllo pastry, lemon curd,*  
*macerated berries*

*Join us for an evening of fresh fish dishes created by executive chef Michael Miller and his team while enjoying the panoramic sunset from the Harvest Dining Room.*

*Reservations available from 6pm to 8pm.*

*\$65 per person includes a glass of bubbly upon arrival*

*Please call 250-862-3177 or email Ryan Brown at*

*[rbrown@harvestgolf.com](mailto:rbrown@harvestgolf.com) to make a reservation.*