

3 course menu|58

one

select one

carrot & beet tartare
ancient grains|caper vinaigrette|mango

heirloom tomato
cucumber|radish|feta|olives|zaatar

superfood
lentil sprouts|kombucha|garden greens

heirloom carrot
tea-soaked raisins|puffed grains|harissa

lobster causa|6
aji amarillo|chilled potato|puffed rice

soup d'jour
fresh daily|inquire with server

two

select one

duck breast
cranberry hibiscus|fermented garlic honey|choi

pork middlins
cheeks|bitter lettuce|trotter jus

sustainable arctic char
greens|heirloom tomatoes|basil|olive oil

lamb belly injera
mesir wat|greens|pickles|house yogurt

tableside banana leaf snapper|10
purple rice|house kimchi|coconut

oak smoked venison|15
corn pudding|lacinato kale|juniper

three

select one

spiced acorn squash
thyme|cinnamon|corn tuille

chocolate banana decadence|6
organic dark chocolate|banana|ginger crunch

lemon thyme blueberry cobbler
oat streusel|48 hour vanilla crème fraiche

key lime pie
raw/vegan|avocado|lime|cashew|coconut

enhancements
andalusian bread|6
aged butter|farm honey|maldon

shaved truffle on anything
110 per ounce

vegan|vegetarian options always available

Harvest & Wisdom|27750 Old 41 Rd
Bonita Springs, FL
Chef David Robbins

consuming undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of medical conditions