

JUL 23-28

Restaurant week

2018

HARVEY & ED'S

\$30 per diner

tax, gratuity, and beverages not included

First Course CHOOSE ONE

BRUSSELS SPROUTS

Aged Goat Cheese, Walnuts, Grapes, Pumpnickel, Mustard Vinaigrette

MIXED GREENS SALAD

Fennel, Olives, Aged Goat Cheese, Preserved Lemon Dressing

BOWL OF MATZO BALL SOUP

Chicken, Vegetables, Housemade Matzo Ball

WINE PAIRING

Chablis, Joseph Drouhin, "Domaine De Vaudon," Burgundy, France (\$12 Per Glass)

Second Course CHOOSE ONE

ROASTED CHICKEN TABBOULEH

Tomato, Bulgar Wheat, Mint, Cucumber, Lemon Vinaigrette

WINE PAIRING

Pinot Noir, Hahn, Monterey County, California (\$9 Per Glass)

SEARED SALMON*

Green Beans, Grapes, Cauliflower Puree, Toasted Garlic Anchovy Vinaigrette

WINE PAIRING

Albariño, Torres, "Pazo Das Bruxas," Rías Baixas, Galicia, Spain (\$12 Per Glass)

SKIRT STEAK*

Fennel Rye Bread Salad, Balsamic Gastrique

WINE PAIRING

Bordeaux, Château Pey la tour, Bordeaux, France (\$12 Per Glass)

Third Course CHOOSE ONE

CHEESECAKE

Cherry Sauce

CHOCOLATE BABKA

French Toast, Strawberries, Whipped Cream

WINE PAIRING

Graham's Tawny Port (\$9 Per Glass)

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.