

**Seasons 52, Cherry Hill**  
**Harvest Menu – \$29.95, 3 Course Menu**

Our Chef has created this menu featuring our favorite autumn ingredients and dishes.

Starter: (Select a cup of soup or a salad)

- Butternut Squash Soup
- Porcini Mushroom Bisque
- Spinach and Caramelized Bosc Pear Salad
- Organic Field Greens

Entree: (Select one)

- Braised Australian Lamb Shank  
(Mediterranean-style, saute of vegetables, Yukon mash)
- Cedar Plank-Roasted Salmon  
(Crushed potatoes, Caulilini, dill-mustard sauce, grilled lemon)
- Venison Chop  
(Venison ragout, Caulilini, sweet potato mash)
- Wood-Grilled Filet Mignon  
(Roasted mushrooms, Caulilini, Yukon mash, red wine sauce)
- Short Rib Lasagna  
(Grass-fed beef Bolognese, tomato sauce, mozzarella)

Dessert: (Select one)

- Mini Indulgences  
(Pumpkin Pie, Poached Pear Cheesecake, Carrot Cake)

Wines:

Whites

- Chateau Ste. Michelle Mimi Chardonnay  
\$9 per glass, \$36 per bottle
- Spy Valley Sauvignon Blanc  
\$12 per glass, \$48 per bottle

Reds

- Santa Cristina Sangiovese  
\$7.50 per glass, \$28 per bottle
- Gascon Malbec  
\$9.50 per glass, \$38 per bottle
- Loveblock Pinot Noir  
\$12.50 per glass, \$50 per bottle
- Lake Sonoma Cabernet Sauvignon  
\$13.50 per glass, \$54 per bottle