

Taste & Bites



Buffalo Bison Ribs | 16

confit bison ribs, blue cheese mousse, tangy house made buffalo medium sauce

Charcuterie Board | 25

local cheeses, homemade jams, pickles, olives, nuts, water crackers

Seared Scallops | 25

braised greens, bourbon bacon onion jam, gremolata

Shrimp Cocktail | 18

5 jumbo shrimp homemade cocktail sauce and fresh horseradish

Crispy Thai Shrimp | 12 SM 18 LG

fried shrimp on a bed of chili lime aioli

Pork Belly | 16

confit pork belly over honeynut squash, peach confiture, cracked black pepper chicharron

Grilled Boronda Romaine | 17

grilled romaine, blistered poblano pepper aioli, spanish boqueróns, soft farm egg, crouton, shaved parmigiano reggiano 24 month

Fall Salad | 12 SM 17 LG

fresh figs, roasted root vegetables, herbs, candied pecans, cortland apple, assortment of greens, fig vinaigrette, and sage derby cheese

Soup Du Jour | 6 SM 8 LG

From the Pass



Chef M.V.G.

Fresh Oysters | 3.75 each

two different east coast varieties served daily with fresh horseradish and mignonette variations

(Please ask your server for details)

Figs with Foie Gras Mousse | 8

sherry lacquered figs with grade A goie gras

Deviled Eggs | 3.75 each

two different varieties served daily

(*Please ask your server for details)

Oyster Shooter | 8

cucumber vodka, lime, jalapeno, cortland apple, raw oyster

Bone Marrow and Scallop Crudo | 18

"surf and turf" with homemade focaccia, citric avocado, U10 scallop

Pickle Dish | 8

assortment of local root and farm vegetables with our secret pickling spice

Harvest Restaurant is proud to work with local Orleans county farms whenever possible, including Pudgies, Lynoken, Yodeling Goat farms

Fall 2023



Chicken | 28

marinated and pan seared breast, confit leg and thigh, bistro mash, local root vegetables

Trout | 34

12 oz cherry wood smoked whole Trout, roasted beets and local vegetables, walnut-herbed pistou

12 oz NY Strip | 48

local vegetables, choice of potato, choice of sauce

16 oz Pork Tomahawk | 46

local vegetables, choice of potato, and peach-blueberry chutney

38 oz Beef Tomahawk | 92

fig dijon confiture, black garlic butter, hazelnut romasco, served table side

Vegan | 24

roasted honeynut squash with turnips, acorn squash, pumpkin, candied walnuts, cranberries, and quinoa on a bed of parsnip puree

House Made Pastas



Saffron Black Pepper Fettuccine | 26 add (3) U10 Scallops | 16 add Chicken | 12

lemon white wine cream sauce, brunoise local vegetables, parmigiano reggiano 24 month

Gnocchi | 26

roasted sweet potato gnocchi, braised short rib, port wine demi-glace, lemon herb ricotta, parmigiano reggiano 24 month

Sacchetti | 26

blend of ricotta and romano purses, with figs, pears, and gorgonzola cream

crispy potatoes | 8
mashed potatoes | 8
sweet mashed potatoes | 8

sides

seasonal vegetables | 8
side of demi-glace | 6
maple glazed rainbow carrots | 8

Dessert



ENDING AT THE OPERA | \$14

Our delicious signature
almond flour crust | coffee French buttercream | dark chocolate ganache

VEGAN RASPBERRY CHOCOLATE CAKE | \$12

chocolate cake | chocolate buttercream | raspberry jam | caramelized hazelnuts

GRANDMA'S PUMPKIN CHEESECAKE | \$13

Honey graham crust, pumpkin cheesecake, candied ginger

CAKE OF THE WEEK | \$8

custom cake flavors new each week made by pastry chef mary

CRÉME BRÛLÉE | \$11

HOUSE MADE ICE CREAM | \$7

vanilla or specialty flavor

SORBET | \$7

specialty flavor

COCKTAILS



Florida Bird- 14

1800 Reposado | Aperol | Amara Nonino Quintessentia | Muddled Peaches & Peach Syrup | Orange Bitters

Fig Mule- 12

Figenza Mediterranean Fig Vodka | Lime | Gosling's Ginger Beer

Sandstone Punch- 10

Bacardi Rum | Pineapple | Muddled Berries | Topped with Sprite & EVL Red Wine

Fall Sangria- 10

EVL Red | Smirnoff Caramel | Beckenridge Vodka | Apple Cider | Brown Sugar Cinnamon Syrup

Butterfly Pea Blossom Soda- 12

Empress Gin | Muddled Berries | Topped with Butterfly Pea Blossom Iced Tea

Kir Royale- 12

Chamboard Blackberry Liqueur | Brut Champagne | Fresh Raspberries

Bourbon Cherry Old Fashioned- 14

Angel's Envy Bourbon | Orange Bitters | Lime | Muddled Amarena Cherries | Wildflower Honey



Coconut Pineapple Refresher- 6

Coconut Water | Pineapple Juice | Grenadine

Cranberry Ginger Fizz- 6

Ginger Ale | Blue Curaçao | Vanilla Syrup | Cranberry Juice



CIDER | SELTZER

Leonard Oakes Steampunk Cider- 9

Becker Brewing Almond Cherry Hard Cider- 9

BlackBird Estate Reserve Semi-Dri Hard Cider- 9

1911 Raspberry Hard Cider- 10



BEER

Bud Light- 4 | Michelob Ultra- 4 | Stella Artois- 5 | Stella Artois Non-Alcoholic- 5

Big Ditch Hayburner IPA- 6 | CBW Let's Go Pils- 6 | Kona Big Wave- 6

EBC Blueberry Wheat- 8 | Sullivan's Malting Red Ale- 10



SOFT DRINKS

Coke | Diet Coke | Sprite | Ginger Ale | Lemonade | Sweetened or Unsweetened Iced Tea- 3

BY THE GLASS | BY THE BOTTLE

BUBBLES

Lambrusco di Sorbara (Rosé) Fiorini Emiglina-Romagna, Italy NV	12 48
Prosecco Treviso Brut Prestige Mionetto DOCG, Italy NV	13 52

WHITE WINE | ROSÉ

Riesling Leonard Oakes Medina, New York NV	10 40
Chardonnay Bouchon California 2020	11 44
Grenache Blend (Rosé) Chateau l'Escarelle Provence, France 2022	12 44
Sauvignon Blanc te Pa Marlborough, New Zealand 2020	12 48
Pinot Blanc Leon Beyer Alsace, France 2020	13 52
Bordeaux Sauvignon Chateau du Cros Gran Vin de, Bordeaux, France 2021	13 52
Chenin Blanc Kloof Street Swartland, South Africa 2020	14 56
Pinot Grigio Sturm Friuli-Venezia Giulia, Italy 2021	15 60

RED WINE

Cabernet Franc Leonard Oakes Medina, New York NV	10 40
Dolcetta d'Alba Luigi Voghera Piedmonte, Italy 2019	12 48
Malbec Chateau St. Sernin Cahors, France 2015	13 52
Cabernet Sauvignon 'The Critic' Napa Valley, California 2020	14 46
Merlot Blend Subsoil Horse Heaven Hills, Columbia Valley, Washington 2018	14 56
Gamay Domaine du Cos du Fief Julienas, Beaujolais, France 2020	15 60
Syrah Domaine Bott N. Rhones, France 2020	16 62
Pinot Noir "Primeros" La Follette Sonoma, California 2020	16 64

BY THE BOTTLE

RED WINE



OPULANT | RICH

Garnacha Blend Dido Monstant, Catalonia, Spain 2020	50
Malbec 'Altitud' Andeluna Valle du Uco, Mendoza, Argentina 2019	50
Merlot Blend La Sacristie Fronsac, Bordeaux, France 2015	50
Tempranillo Emilio Moro Ribera Del Duero, Spain 2019	60
Tempranillo/Garnacha Villota Roija, Spain 2019	68
Cabernet Sauvignon Blend Chateau Pontensac Medoc, Bordeaux, France 2015	75
Merlot Blend Chateau la Grangere St. Emillion, Bordeaux, France 2015	76
Zinfandel 'Black Boar' Quivira Sonoma Co, California 2018	95
Chateneauf du Pape Saint Siffrein S.Rhone, France 2017	140
Cabernet Blend 'Concept' Cain Vineyards Napa Valley, California 2013	175
Amarone Riserva Tenuta Santa Maria Valpolicella, Veneto, Italy 2016	180
Merlot Blend Chateau Cannon 1 er Grand Cru Classe St. Emillion, Bordeaux, France 2001	220
Cabernet Sauvignon 'Estate Cab' Laurel Glen Sonoma Mountain, California 2009	225
Cabernet Blend Cos d'Estronel 2eme Cru Saint Estephe, Bordeaux, France 2012	230
Cabernet Sauvignon Lazy Susan Ranch Diamond Mountain, Napa Valley, California 2012	350

RED WINE



ETHEREAL | LIGHT

Gamay Domaine Des Ailes Moulin-A-Vent, Beaujolais, France 2017	50
Poulsard 'Vielles Vignes' Domaine Rolet Jura, France 2018	60
Pinot Noir Marcel Deiss Alsace, France 2018	70
Grumello Superiore (Nebbiolo) Aldo Rainoldi Valtelina, Lombardy, Italy 2018	74
Pinot Noir Elevee Elevee Vineyard, Wilamette Valley, Oregon 2018	115
Pinot Noir La Follette Heitz Vineyard, Russian River Valley, California 2018	120
Pinot Noir Odoul-Coquard, 1 er Cru Aux Combottes Gevrey-Chambertin, France 2016	260



SAVORY | SPICY

Carmenere Reserva Tres Palacios Maipo Valley, Chile 2018	40
Negro Amaro Riserva Copertino Puglia, Italy 2012	46
Chianti Piandocolli Tuscany, Italy 2019	50
Cabernet Franc Domaine Philippe Alliet Chinon, Loire Valley, France 2018	52
Chianti Classico Tolaini Tuscany, Italy 2020	65
Super Tuscan 'Rapace' Uccliera Tuscany, Italy 2018	75
Barolo Azelia Piedmont, Italy 2018	98
Syrah Domaine Bott St. Joseph, N. Rhone, France 2020	140
Folgia Tonda Piandacolli Tuscany, Italy 2015	142
Cinsault 'Lötter' Leeu Passant Franschhoek, W. Cape, South Africa 2018	150
Barbaresco Sattimano Curra, Piedmont, Italy 2016	180

WHITE WINE



AROMATIC | HERBACEOUS

Riesling Saarstein Mosel, Germany 2018	40
Torrontes Andeluna Valle de Uco Mendoza, Argentina 2022	48
Gewurtzraminer Christophe Mittacht Alsace, France 2020	50
Riesling Spatlese Nik Kowerich Mosel, Germany 2018	56
White Blend Domaine Marcel Deiss Alsace, France 2020	60
Chenin Blanc Demi-Sec Domaine de la Taille Montlouis-sur-loire, Loire Valley, France 2020	78

RICH | TEXTURED

Chardonnay 'Seneca Lake' Osmote FLX, New York 2021	45
Chardonnay Reserve 'St Leonard' te Pa Marlborough, New Zealand 2017	75
Terlaner Blend 'Classico Cuvee' Cantina Terlano Alto-Adige, Italy 2022	75
Chardonnay 'Sans Chene' Tamber Bey Napa Valley, California 2019	90
Roussanne-Marsanne Domaine Bott Croses-Hermitage, N. Rhone, France 2018	100
Chardonnay Marc Morey, 1 er Cru Les Vergers Chassagne Montrachet, Burgundy, France 2015	220

MINERAL | CRISP

Vinho Verde Muros Antigos Minho, Portugal 2021	40
Sauvignon Blanc Blend Chateau de Landrias Graves, France 2021	40
Pinot Grigio Weingut Koferhof Alto-Adige, Italy 2021	58
Sauvignon Blanc 'Hillside Reserve' te Pa Marlborough, New Zealand 2022	60
Gruener Veltiner Nikolaihof Wachau, Austria 2020	60
Albarino Atalier Rias Baixas, Spain 2020	68
Sancerre Henri Bailly Loire Valley, France 2021	70
Chardonnay Courtault Michelet Chablis, France 2021	75

BY THE BOTTLE

CHAMPAGNE



Cremant de Jura Rosé Domaine Rolet Jura, France NV	50
Blanc de Blanc Brut Herman J. Weimer FLX, New York 2017	80
Quinte Essence Extra Brut Frank Pascal Champagne, France 2007	275

Bent's Opera House, formally known as Bent's Hall, is a three-story building located at 444 Main Street in Medina, New York. The building is built from Medina's famous sandstone and features an opera house on the third floor. Initial construction began in 1864 and was completed the following year.

The building is named after Don Carlos Bent, a local farmer who owned the property and had the building constructed. A formal dedication ceremony was held on February 28, 1865, featuring remarks by a Civil War officer and patriotic pageantry.

For many decades, Bent's Opera House was a prominent venue for concerts, plays, shows, commencements, elections, and other public functions. P. T. Barnum and William "Buffalo Bill" Cody were among the hundreds of touring performers who brought their talents to Bent's stage.

Restoration of the building began in 2018 and finished in the summer of 2021. The building is now home to Harvest Restaurant, which provides an elevated dining experience, as well as a boutique hotel with ten individually designed rooms, and the stunning opera house for hosting weddings and other elegant events.

Night Caps



HAZELNUT COLD FOAM ESPRESSO MARTINI | \$15

BRECKENRIDGE ESPRESSO VODKA, KAHLUA, DARK CREME DE CACAO, STEAMWORKS ESPRESSO, CHOCOLATE BITTERS, VANILLA SYRUP, FRANGELICO INFUSED COLD FOAM

SICILIAN COFFEE | \$10

DISARONNO, STEAMWORKS BREAKFAST BLEND (REGULAR OR DECAF), HOUSEMADE WHIP, AMARENA CHERRY

GRAND MARNIER, DISARONNO, FRANGELICO, SWEET LUCY BOURBON LIQUEUR | \$8

AMARO NONINO QUINTESSENTIA | \$12

CHURCHILLS 10 YR TAWNY PORT | \$8

DELAFORCE FINE TAWNY PORTO | \$12

GRAN DUQUE D'ALBA | \$10

CHATEAU ROMIEU SAUTERNES 3 OZ | \$15 375ML | \$59

KELLEREI-CANTINA ANDRIAN JUVELO GEWURZTRAMINER PASSITO | 375ML | \$89

TEA | COFFEE | ESPRESSO | LATTE | CAPPUCCINO | \$16

FLAVOR SHOTS:

AMARETTO . BOURBON CARAMEL . BUTTER PECAN . PUMPKIN PIE . TOASTED MARSHMALLOW

SUGAR FREE: BROWN SUGAR CINNAMON . ENGLISH TOFFEE . CARAMEL . HAZELNUT

Cocktails

ANISE AMARETTO
SOUR | 14

Disaronno Amaretto
Angel's Envy Bourbon
Anise, Clove & Allspice
Vanilla Infused Aromatic Bitters

CIDER DONUT
MARTINI | 14

Breckenridge Vodka
Disaronno Amaretto
Apple Cider
Blackbird Cider Float

CANDY APPLE OLD
FASHIONED | 12

Crown Apple
Crown Royal
Bourbon Caramel Syrup
Aromatic Bitters