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Harvester Kitchen

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Harvester Kitchen Earns 2025 Wine Spectator Restaurant Award

—*Harvester Kitchen Among the World's Best Restaurants for Wine*—

Sioux Falls, SD (June 25th, 2025) — Harvester Kitchen has been honored for its outstanding wine program in *Wine Spectator's* 2025 Restaurant Awards, which celebrate the world's best restaurants for wine.

"A wine list is a restaurant's identity in print, and this year's *Wine Spectator* Restaurant Award winners reflect deep knowledge and a passion for discovery," said Marvin R. Shanken, Editor and Publisher, *Wine Spectator*. "I proudly present the 3,811 restaurants worldwide that earned a Restaurant Award this year—we raise a glass to all our winners."

Launched in 1981, the Restaurant Awards represent the world's only program focused exclusively on restaurant wine service. They are assigned on three levels: the Award of Excellence, the Best of Award of Excellence, and the Grand Award, with 2,010, 1,704, and 97 winners this year in each respective category.

Harvester Kitchen has won the **Best of Award of Excellence**. Best of Award of Excellence recipients display excellent breadth across multiple winegrowing regions and/or significant vertical depth of top producers, along with superior presentation.



"Last year, we were proud to receive the Award of Excellence, and this year, earning the Best of Award of Excellence is truly a meaningful step forward," said Chef Bryan Moscatello of Harvester Kitchen. "Our sommelier, Ashley Stroh, continues to build a thoughtful and dynamic wine program that enhances the guest experience at every level. To be the only restaurant in South Dakota recognized at this level is an incredible honor and a testament to the collaboration, care, and passion of our team."

Wine Spectator's special Restaurant Awards issue becomes available to readers on July 15th.

Follow *Wine Spectator* on [@wine_spectator](https://www.instagram.com/wine_spectator) and use the hashtag **#WSRestaurantAwards** for posts about this year's awards. [WineSpectator.com/Restaurants](https://www.winespectator.com/Restaurants) also features coverage of winners,

interviews with leading wine directors, wine picks, and pairing tips from sommeliers at award-winning programs. In the Restaurant Search, all winners can be searched by name, location, award level, cuisine, wine specialties, and pricing. Winners are also profiled in the free [Restaurant Awards app](#), available for iPhone and iPad users.

Stay connected with Harvester Kitchen for the latest updates, events, and culinary inspirations! Follow us on [Instagram \(@harvesterkitchensf\)](#) and [Facebook](#) to see behind-the-scenes glimpses and mouth-watering dishes.

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To schedule an interview with Chef Bryan Moscatello or for more information about Harvester Kitchen, please contact Mackenzie Wyatt at mackenzie@harvesterkitchensf.com or 605-376-1150.

About *Wine Spectator*

Wine Spectator is the world's leading authority on wine. Anchored by *Wine Spectator* magazine, a print publication that reaches around 3 million readers worldwide, the brand also encompasses the Web's most comprehensive wine site (WineSpectator.com), mobile platforms, and a series of signature events. *Wine Spectator* examines the world of wine from the vineyard to the table, exploring wine's role in contemporary culture and delivering expert reviews. Parent company M. Shanken Communications, Inc., also publishes *Cigar Aficionado*, *Whisky Advocate*, *Market Watch*, *Shanken News Daily*, and *Shanken's Impact Newsletter*.

About Harvester Kitchen

Harvester Kitchen is a family-owned, chef-operated restaurant located in downtown Sioux Falls, South Dakota. Founded by Chef Bryan Moscatello, the restaurant offers innovative American cooking rooted in seasonality, hospitality, and a deep appreciation for "Heart of America" ingredients, locally grown, thoughtfully sourced, and skillfully prepared. With over 30 years of experience at acclaimed restaurants across the country, Chef Bryan curates a rotating collection of multi-course menus designed to reflect the essence of each season. Whether celebrating a special occasion or simply savoring a night out, Harvester Kitchen offers a dining experience that is both refined and deeply personal. For more information or to make a reservation, visit www.harvesterkitchensf.com.