

# Asian Restaurant News

Chinese Cuisine

March 2011 Vol. 8 Issue 03

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## — SUCCESS STORY — HARVEST MOON

Owners: Quincy & Wanda Zhang

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## HARVEST TIME AT HARVEST MOON

■ By Jun Wang

### HARVEST MOON

**Location:** 12125 N. Oracle Rd. Suite D5, Tucson, AZ 85739

**Phone:** 520-825-5351

**Offers:** Dine-in, Take-out, Catering, Bar

**Cuisine:** Chinese Cuisine

**Signature Dishes:** Honey Walnut Shrimp, Steak Cube with Macadamia, and Fruity Peking Pork Chops, Triple Mushroom Hot Pot

**Year of Establishment:** 1999

**Website:** [www.harvestmoontucson.com](http://www.harvestmoontucson.com)

Passion drives people to innovate. Those who innovate often end up enjoying significant success in their field of choice. Quincy and Wanda Zhang, owners of Harvest Moon, have spent over 10 years innovating at Harvest Moon and foodies have rewarded them with loyalty and great word of mouth.

Quincy Zhang is a professional cook who honed his skills in the finest restaurants in China before moving to Arizona and opening Harvest Moon in 1999. For Wanda, it was a brand new beginning. With





Quincy's help, she slowly learned the ropes of restaurant management. Wanda has always had a great interest in cooking. After meeting Quincy, it developed into a strong passion. The owners' attitude towards harmony is demonstrated everywhere from the interior design to the innovative dishes and also in how the restaurant is managed.

Wanda is serious about the restaurant's interior and has infused Eastern elements together with contemporary Western touches in the 4000 square feet space. The architect and interior designer managed to implement Wanda's ideas which have resulted in a simple yet stylish décor. It is not a big venue, although it can comfortably seat about 100 customers. Featuring a creamy yellow color scheme, Harvest Moon is modern and clean. Its wooden tables and chairs blend together well with the tasteful Asian art that can be found around the restaurant. The overhead projector screen with its scrolling pictures of China scenery is a big attraction.

"It is not enough to display just one picture of a Chinese character; so I play a slide show instead so that customers can get to know more about China," Wanda says. "I want to show them the depth of Chinese culture."

While marveling at the interior, customers will also notice that the offerings are beautifully presented and also nutritious. The menu offers select classic Chinese dishes done in a modern American style. Harvest Moon's chef astounds diners with his special take on popular dishes,

such as chow mein, lo mein, Salt & Pepper Shrimp, Kung Pao Chicken, Lemon Chicken, and Honey Walnut Shrimp while also catering to customer requirements.

**A WEALTH OF CHOICES**

Some of the highly recommended dishes include the juicy Tomato Beef, crispy battered and mayonnaise coated Honey Walnut Shrimp, Steak Cube with Macadamia, and Fruity Peking Pork Chops. Each delectable dish is a perfect blend of vibrant flavors and textures that will surely stimulate the appetite. The Steak Cube with Macadamia is a cornucopia of quality beef cubes, well seasoned mushrooms, red and green peppers, and onions. Matched with cherries and cucumber slices, the dish is artistically and colorfully presented. Additionally, the black pepper powder delivers a pungent hint to the dish which flirts with the taste buds, making every bite a sensual encounter.

The Zhang's really put their hearts into creating original mouthwatering dishes. Fruity Peking Pork Chops is one of their more popular culinary innovations. Lovingly prepared by the inventive chef, this dish gives the ordinary Peking Pork Chops a fruity kick by adding a touch of fruity sauce and some seasonal fruits. Customers may notice that various fruits, such as strawberry, blueberry, and kiwi fruit make an occasional appearance on the menu. Given a bite of the Peking pork, patrons will immediately pick up on the complex flavor that results from the plum sauce and hoisin

sauce being mixed together. This flavor is so mind-bogglingly good that some guests even ask for the chef to come out and tell them the secret recipe.

"We offer tasty dishes that are also quite nutritious," says Wanda. "Taste and health are both equally important here at Harvest Moon."

This strict approach to combining nutrition and taste together with a comfortable surrounding is what sets Harvest Moon apart from the rest. Never using canned food and only choosing quality produce, every dish is prepared with little oil, sugar, and salt. Every measure possible is taken to ensure that the fat and sugar content are kept low.

Decades of years of experience have lent Quincy and Wanda a keen insight into the industry that is evident in their cooking and the restaurant's daily operation. The Vegetable Deluxe, Triple Mushrooms with Snow Peas, and Szechuan Tofu with Vegetables are some of the healthy dishes that hint at their expertise. Take the Vegetable Deluxe for example; instead of combining an assortment of vegetables together, the chef reinterprets the dish by adding in rice noodles tossed with mushroom, cabbage, and Chinese yam. Red pepper cubes and wolfberry (goji berry) are added as a finishing touch. Of note, goji berry is known to contain a lot of nutrients and also has medicinal properties.

**BUILDING A SOLID TEAM**

Harvest Moon is a melting pot of cultures as the staff hail from all around the Pacific Rim. Despite the different backgrounds,

there is one common goal: providing the customers with the best service in town. Every member of the staff speaks fluent English and is eager to provide a spectacular dining experience for all who dine at Harvest Moon. Most importantly, they respect the customers and always demonstrate their competency through their low-key and friendly, yet not overbearing service. They won't hover around, but if you expect glasses to be filled without having to ask, you'll love Harvest Moon.

Wanda is very serious when it comes to hiring new staff. At Harvest Moon, qualified applicants must pass the interview stage and also perform exceptionally well during a two week probationary period in order to join the team.

Quincy and Wanda have never stopped pursuing their dream of running the perfect restaurant. "We're not quite there just yet, but we feel we are close," says Wanda. They are planning to provide catering service for big parties sometime in the near future.

**MESSAGE FROM THE OWNER**

Love whatever you do. I hope we restaurateurs do our best to provide refined food with passion so that we can truly help improve the image of Chinese restaurants.

