

HARBOR

BISTRO + TERRACE

THANKSGIVING DAY MENU

THURSDAY, NOVEMBER 24, 2022

\$85 PER PERSON

Select One for Each Section

BREAD SERVICE

Toasted Herb Focaccia With
Salted Cranberry Butter

SALADS

CLASSIC CAESAR

Crisp Romaine, Pecorino
Romano, Brioche
Croutons, Anchovies

HARVEST SALAD

Arugula, Radicchio,
Fennel, Apple, Toasted
Almonds, Cranberry
Shallot Vinaigrette

STARTERS

DUCK WONTONS

Goat Cheese, Cranberry
Hoisin, Cucumber,
Spring Onion

BUTTERNUT SQUASH BISQUE

Toasted Spiced Pepitas,
Coconut Cream

BACON WRAPPED SCALLOPS

Maine Maple Glazed,
Herb Salad

MAIN COURSE

MAINE LOBSTER & CRAB TORTELLINI

Pomodoro Vodka Sauce, Pecorino
Romano, Lemon Ricotta, Fresh Herbs

CIDER BRINED ROAST TURKEY

Apple & Sausage Stuffing, Mashed
Sweet Potatoes, Pan Gravy

CENTER CUT PRIME RIB

Mashed Potatoes, Fried Brussel
Sprouts, Bacon Jam, Horseradish
Cream, Natural Jus

ROASTED ACORN SQUASH

Truffle Butter Roasted Acorn
Squash With Black Garlic Wild
Mushroom Stuffing & Fried Sage

DESSERTS

APPLE CRISP CHEESECAKE

Cinnamon Apples, Caramel
Sauce, Spiced Pecan Crumble

PUMPKIN ICE CREAM

Caramel, Vanilla Wafer Crumble

FLOURLESS CHOCOLATE TORTE

Chocolate Sauce, Whipped
Cream, Fresh Berries

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses. Before placing your order, please indicate any food allergies in your group.

