

# 2018 Harbor House Valentine's Day Special

## Three Course Menu

\$48 per person

(Please, no substitutions or splitting)

### First Course

#### Lobster Bisque

Lobster, shrimp, cream, cognac and sherry

*or*

#### Poached Pear Salad

Red wine-vanilla poached pears, candied walnuts, dried cranberries, crumbled goat cheese and creamy balsamic vinaigrette

*or*

#### Crab Cakes

Two Blue Crab cakes, roasted corn pico and jalapeno remoulade

### Entree

#### Flat Iron Steak

Grilled choice Flat Iron topped with blue cheese butter, garlic-herb roasted new potatoes and seasonal vegetables

*or*

#### Seafood Risotto

Shrimp, scallops, clams and mussels tossed with spinach, sundried tomatoes, garlic, cream and parmesan

*or*

#### Crab Crusted Salmon

Seared salmon, blue crab, chive beurre blanc, red skin mashed potatoes and seasonal vegetables

### Dessert Course

Choose any item on our dessert tray

Item availability subject to change