

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

Fennel Crusted Scallops

Jumbo Sea scallops, goat cheese polenta, vegetable vinaigrette, and Romesco sauce

Entree

Crab Crusted Salmon

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

or

Filet and Jumbo Shrimp

Petit grilled Filet Mignon, Cabernet reduction, jumbo shrimp, sundried tomato butter, garlic-herb roasted new potatoes and seasonal vegetables

or

Cioppino

Fresh fish, crab, shrimp, mussels, clams and scallops, roasted garlic, and tomato-herb broth

Dessert Course

Choose any item on our dessert tray

Item availability subject to change