

2019 Harbor House Valentine's Day Special

Four Course Menu

\$58 per person

(Please, no substitutions or splitting)

Gratuity and sales tax not included

First Course

Roasted Beet Salad

Roasted gold and red beets, with hazelnut covered goat cheese spheres, and superfood greens
Tossed in a citrus vinaigrette

or

House Salad

Mixed field greens, julienned carrots, red onion, sliced cucumber, and tomato
Tossed in our House vinaigrette

Appetizer Course

Salmon Mousse

Served with assorted crackers

or

Crab Cakes

Two Blue Crab cakes, roasted corn pico and jalapeno remoulade

Entrée Course

Prime Rib

16 ounce cut of herb crusted, slow roasted Prime Rib of Beef served with Port wine cherry jous,
horseradish cream sauce, grilled asparagus, and potato lyonaise

or

Asiago Seabass

Pan roasted Seabass in a breadcrumb and Asiago cheese crust served with roasted cauliflower
and potato gnocci, crowned with vegetable vinaigrette

Dessert Course

Peach Panna Cotta with Blackberry Couli

Or

Chocolate Brownie ala Mode

Item availability subject to change