



Harbor Mist Restaurant



Thanksgiving Dinner Menu 2020

\$55 Per Person (plus tax & gratuity) Kids Under 12 Years \$30
Taking To-Go orders Between 12pm & 6pm

Appetizers

Pumpkin Ravioli with Almond Cream

Jumbo Shrimp Cocktail

Lightly Spicy Sicilian Ricotta Meatball

Eggplant Rollatini Stuffed with Spinach & Ricotta Cheese

Roasted Indian Corn and Pumpkin Soup
with Autumn Spices, Pumpkin Seeds and Marshmallows

Harvest Organic Grain Salad
Roasted Vegetables, Wild Berry Goat Cheese and Cranberry Vinaigrette

Chef Specialties

“Pilgrims Dinner”

Slow Roasted New Hampshire Turkey with Apple, Sage & Turkey Sausage Stuffing
Baked Candied Sweet Potatoes & Country Buttermilk Whipped Potatoes
String Beans, Homemade Cranberry Sauce & Giblet Pan Gravy

Slow Braised Boneless Short Rib

Mushrooms, Marsala Thyme Reduction & Whipped Potatoes

Grilled Atlantic Salmon Fillet

Olives & Tomato Tapenade, Whipped Potatoes

Roasted Premium Rack of Pork

Braised Red Cabbage, Sweet Potato Puree, & Lingonberries

Baked Stuffed Fillet of Sole

Crabmeat, Shrimp & Scallops, Lobster Coral Sauce

Desserts

Warm Apple & Cranberry Cake

Caramel Sauce & Vanilla Ice Cream

Pumpkin Bread Pudding with Cinnamon Ice Cream

Gluten Free Chocolate Mousse

with a Chocolate Hazelnut Praline Cookie

Vanilla & Chocolate Ice Cream & Raspberry Sorbet

Coffee or Tea