

Harbour House New Years Eve Prix Fixe Menu

Four Courses: Soup or Salad, Appetizer, Entree Dessert • \$49.95 / person (excluding tax & gratuity)

SOUP *(Choose 1)*

Sherry Lobster Bisque • Rustic Cabbage Potato and Bean Soup

— or —

SALAD *(Choose 1)*

Baby Arugula, Dried Figs, Goat Cheese and Pancetta Crisp
with a Port Wine Reduction Vinaigrette

Frisse, Sliced Apples, Candied Walnuts, Red Onion and
Asiago Cheese with a Honey Ginger Mustard Dressing

Mixed Greens, Carrots, Cherry Tomatoes, Red Onion, Cucumber
and Blue Cheese with a Balsamic Vinaigrette

APPETIZERS *(Choose 1)*

Stuffed Long Stem Artichoke Hearts with a Lobster Herb Crumb Filling
Served Over a Sweet Pepper Couli with Asiago Cheese

Fried Oysters Tossed with a Chipotle Garlic Cream,
Vine Ripe Tomatoes, Scallions and Baby Arugula

Beef Tenderloin Topped with a Mushroom Paté, Baked with a
Flakey Buttery Crust Served Over a Red Wine Demi Glace

ENTREES *(Choose 1)*

FILET OSCAR

*Choice Cut Filet Mignon Grilled Over an Open Fire, Topped with Lump Crab Meat
and Béarnaise Sauce Served with Garlic Mashed Potato and Asparagus*

BAKED SCALLOPS

*Fresh Local Sea Scallops with a White Wine Lemon Butter and Panko Crumb Crust
Baked to a Golden Brown Topped with Cheddar Cheese Served with Scampi Butter Pasta*

SEARED DUCK BREAST

*Fresh Maple Leaf Farms Duck Breast Pan Seared Served Over Rice Pilaf
with a Maple Raspberry Glaze and Roasted Vegetables*

AUSTRALIAN LAMB CHOPS

Garlic and Herb Crusted Lamb Chops Pan Fried Served with Mashed Red Bliss Potatoes, Butternut Puree and Roasted Tomato Medley

SWORDFISH SCAMPI

*Grilled Swordfish Fillet Topped with Sautéed Shrimp, Crisp Green Beans, Sweet Peppers and Roasted Butternut Squash
in a Caramelized Garlic, White Wine Basil Butter Served Over Angel Hair Pasta with Shaved Parmesan Cheese*

DESSERTS *(Choose 1)*

Flourless Chocolate Tort with Fresh Raspberry Sauce

New York Cheese Cake with Cinnamon Walnut Caramel Sauce

Creme Brule with Whipped Cream and Fresh Berries