



HARBOR VIEW HOTEL
NEW YEAR'S EVE

2020

Amuse Bouche

*broiled oysters with jonah crab &
champagne buerre fondue, caviar, wilted spinach,
& meyer lemon*

First Course

*salad of winter chicories, poached
quince, pomegranate, candied pistachio,
truffle honey vinaigrette*

Second Course

*pear & leek soup, herb crème fraiche, crostini of fig,
speck & grey barn bluebird cheese*

Pasta Course

*honey nut squash tortellini, sage,
parmesan butter, roasted chestnuts*

Entrée

*tornedos rossini, seared prime filet mignon,
foie gras, black truffle jus
or
grilled local black bass, poached fennel,
blood orange emulsion*

Dessert

*chocolate cake, aged rum ganache,
torched meringue, chocolate pearls*

FOR RESERVATIONS CALL 508-627-3761 OR EMAIL
BETTINI@HARBORVIEWHOTEL.COM

