



at Harbor View Hotel

INDEPENDENCE DAY DINNER

Friday, July Fourth, Two Thousand Twenty-Five

champagne & oysters

ISLAND OYSTERS

fresh harvest of the day

A FLUTE OF CHAMPAGNE

Taittinger

starter

- choice of one -

LIGHTLY BREADED CRAB CAKE

remoulade, preserved lemon

ROASTED BABY BEETS

whipped goat cheese, watercress, blood orange, toasted walnut

WARM CORN CAKE

smoked salmon, pickled shallots, chive oil

soup & salad

- choice of one -

HEIRLOOM TOMATO SALAD

house made ricotta, arugula, basil vinaigrette

GRILLED HEARTS OF ROMAINE

blue cheese, cherry tomato, applewood bacon, crispy shallots

ASPARAGUS BISQUE

black truffle butter, chive blossom

main

- choice of one -

BEEF TENDERLOIN

roasted garlic potato, baby carrots, roasted shallot, veal demi-glacé

SEARED KING SALMON

celery root puree, wilted kale, citrus reduction

CRISPY SKIN CHICKEN

herbed potato purée, foraged mushrooms, rosemary jus

dessert

- choice of one -

GRAHAM CRACKER CRUST CHEESECAKE

strawberry compote, white chocolate

WARM APPLE TART

vanilla bean ice cream, salted caramel

CHOCOLATE SEA SALT TART

brûléed orange, cocoa nibs