

NEW YEAR'S EVE

menu

STARTERS

AHI TUNA TARTARE

Mango Poblano Salsa, Smoked Oyster Aioli,
Baby Arugula, Wheat Crackers

HT LOBSTER ROLLS

Sweet Corn, Micro Cilantro, Toasted New England Bun

BRAISED BEEF CROSTINI

Pepper Jack Mornay, Crispy Fried Shallots, Baby Arugula,
Pickled Peppers & Onions

APP TRIO

Sweet Corn Crab Cakes, Chilled Shrimp & Lime Cocktail
Sauce, Chile Rellenos Spring Rolls, Chipotle Aioli

MAIN COURSE

OSCAR BEEF MEDALLIONS

Crab, Asparagus, Bearnaise, Buttermilk Whipped Potatoes

CIDER BRAISED PORK OSSO BUCCO

Pan Fried Potato Dumplings with Bacon & Onions,
Brown Butter Carrots, Lingonberries

BATTERED ROCKFISH

Mango Poblano Salsa, Lime Rice, Caribbean Jerk Sauce,
Micro Cilantro

BUTTER CAULIFLOWER & CHICKPEAS

Lime Rice, Scallions, Micro Cilantro, Naan

DESSERT

CHAMPAGNE CREAM & RASPBERRIES

HARBOR TABLE

