



**HARBORVIEW**  
BISTRO & BAR

# THANKSGIVING DINNER

Welcome to HarborView Bistro & Bar - Noyo Harbor Inn's Restaurant and Tavern!

We are so excited and grateful you are celebrating your holiday with us! Our Chefs and Mixologists have prepared mouth-watering specialties to help you celebrate. Please let us know how we can enhance your visit. Bon Appetit!

## FIRST COURSE

### *Roasted Butternut and Cider Soup\**

Served with Fried Sage Pesto Crostini

*Suggested Wine: Meyer Chardonnay Glass \$13 Bottle \$52*

## SECOND COURSE

### *Harvest Salad\**

Mixed Organic Field Greens Dressed with a Creamy Balsamic Vinaigrette, Toasted Hazelnuts, Gewürztraminer Raisins and Goat Cheese Smoked over Grapevine Prunings

*Suggested Wine: Cole Ranch Riesling Glass \$12 Bottle \$48*

## MAIN COURSE

### *Your Choice Of:*

#### *Traditional Roast Turkey*

Served with Chestnut Stuffing, Glazed Root Vegetables, Sweet Potato Puree and Cranberry Chutney

*Suggested Wine: Lichen Pinot Gris Glass \$12 Bottle \$48*

#### *Pan-Seared Venison Medallions\**

Served with a Mustard-Herb Sauce, Wild Mushroom and Cheese Bread Pudding and Braised Brussels Sprouts with Bacon

*Suggested Wine: Turnbull Cabernet Sauvignon Glass \$15 Bottle \$60*

#### *Local Petrale Sole\**

Sauteed and served with Capers, Lemon Juice, White Wine and Butter

*Suggested Wine: Drew Albarino Glass \$11 Bottle \$42*

#### *Vegetarian Beggar's Purses*

Roasted Local Vegetables and Tofu Ragout Baked in Phyllo Dough served on Rosemary-Infused Polenta with a Cremini Velouté

*Suggested Wine: Alquimista Cellars Pinot Noir Glass \$21 Bottle \$84*

## FINAL COURSE

### *Your Choice Of:*

#### *Pumpkin Pie with Bourbon Whipped Cream*

*Suggested Wine: Husch Late Harvest Gewurztraminer Glass \$10 Bottle \$42*

#### *Carrot Cake with Crème Fraiche Frosting and Almond Brittle*

*Suggested Dessert Wine: Navarro Late Harvest Riesling 2014 Glass \$21 Bottle \$85*

#### *Mocha de Crème Layer Cake*

*Suggested Dessert Wine: Meyer Cellars Port Glass \$14 Bottle \$70*

**\$ 78 PER PERSON**

Our dishes have been prepared for your enjoyment. Ingredients may vary slightly according to availability and quality. Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illnesses.

\*Gluten-Free options are available for some dishes

20% Gratuity will be added to parties of 5 or more