



THANKSGIVING DINNER

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

We are so excited and grateful you have decided to spend your holiday with us! Chef Jason has prepared some amazing specialties to help you celebrate. Please let us know how we can enhance your visit. Bon Appetit!

STARTER

Gougères

Gougères Parmesan Cheese Puffs stuffed with Herb Goat Cheese, Wild Mushroom, Caramelized Onions
Scharffenberger Crémant

FIRST COURSE

Roasted Butternut Squash Soup

Fried Sage Pesto Crostini
2023 Skylark Pinot Blanc

SECOND COURSE

Harvest Salad

Poached Pear and Organic Greens Dressed with a Blood Orange Vinaigrette
Topped Pomegranate Seeds and Toasted Hazelnuts
2023 Dry Creek Sauvignon Blanc

MAIN COURSE

Choice Of:

Traditional Roast Turkey

Roast Turkey and Smoked Ham served with a Roasted Chestnut Stuffing, Green Bean Amandine,
Choice of Garlic Mashed Potatoes or Cinnamon Candied Yams, and Cranberry Chutney
2019 Black Kite "Kite's Rest" Pinot Noir

Grilled Ribeye Steak

Charbroiled and topped with Whisky Peppercorn Sauce and Wild Mushrooms served with
a Cornbread Muffin, Garlic Bacon Butter Brussel Sprouts and Potato Pave
2022 Rodney Strong Merlot

Ling Cod Almandine

Topped with a Lemon Caper Sauce served with Couscous and Root Vegetables
2021 Chalk Hill Chardonnay

Seasonal Stuffed Squash

Stuffed with Dry Cranberries, Pecans, Roasted Almonds, Wild Rice, Cilantro, Sweet Yams
dressed in a Honey Lemon Vinaigrette topped with Feta Cheese
2021 Roth Cabernet Sauvignon

FINAL COURSE

Choice Of:

Pumpkin Mousse with Whipped Cream

Pecan Pie with Whipped Cream

Apple Galette with Whipped Cream and Caramel Sauce

Chocolate Bourbon Pecan Nut Tart

\$100 PER PERSON

SUGGESTED WHISKY FLIGHT ADD-ON \$45 PER FLIGHT
SUGGESTED WINES BY THE GLASS ADD-ON \$55 PER FLIGHT

Service gratuity of 20% added to all parties

There is a \$55 charge for Split Meals

Ingredients subject to change based on local, fresh availability.

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.