



# VALENTINE'S DAY 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 special occasion with us! We have prepared some amazing specialties to help you celebrate. Let us know if there is anything we can do to enhance your visit. Bon Appetit!

## AMUSE-BOUCHE - CHOOSE FROM:

### Oysters

on the Half Shell Verjus Mignonette

### Bruschetta Hearts

Toast "Hearts" Sun-Dried Tomatoes, Goat Cheese, Pickled Fennel

*Roederer Estate Brut*

## FIRST COURSE - CHOOSE FROM:

### Dungeness Crab Bisque

Crème Fraiche, Curry Crab

### Lyonnaise Salad

Frisee, Haricot Vert, Potato "Haystack", Poached Egg, White Truffle Oil

*2020 Fathers + Daughters Rose of Zinfandel, Mendocino*

## SECOND COURSE - CHOOSE FROM:

### Crabcake

Local Fresh Crab, Turmeric Aioli, Chive Oil, Apple and Snap Pea Slaw

### Arancini

Arborio Rice, Wild Mushrooms, White Truffle Aioli, Pomodoro Sauce

*2022 Cole Ranch Reisling, Mendocino*

## THIRD COURSE - CHOOSE FROM:

### Beef Wellington

Tenderloin, Wild Mushroom Duxelles, Dijon, Puff Pastry Crust, Potato and Sautéed Spinach, Roasted Shallot, Pinot Noir Demi Glaze

### Local Ling Cod

Served with Sunchokes, Broccoli Rabe, Champagne Tomato Butter Sauce

### Fresh Crab Dinner

### Roasted Acorn Squash

Filled with Quinoa and Root Vegetables, Cashew Wasabi Sauce, Pomegranate Gastrique and Fried Sage

*2019 Black Kite, Kite's Rest, Anderson Valley*

## FOURTH COURSE - CHOOSE FROM:

### Crème Brûlée

Chocolate Beignets, Dulce de Leche Crème Anglaise, Strawberry Gelée

*Dow's Port, 10 Year Tawny, Portugal*

**\$99 PER PERSON**

**SUGGESTED WINES BY THE GLASS ADD-ON \$75 PER PAIRING**

*Service gratuity of 20% added to parties of 6 or more*

*There is a \$65 charge for Split Meals*

Executive Chef Jason Johnson

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.