



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

Two Oysters on the Half Shell Verjus Mignonette

Bruschetta Toast "Heart" with Sun-Dried Tomatoes, Goat Cheese, Pickled Fennel

Roederer Estate Brut

FIRST COURSE - CHOOSE FROM:

Dungeness Crab Bisque
Crème Fraîche, 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

½ Cracked Crab served hot with clarified butter and lemon, served with Scalloped Potatoes and Grilled Asparagus

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.