



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

Profiterole

Puff Pastry stuffed with Turkey and Stuffing topped with Mushroom Gravy
Scharffenberger Crémant

FIRST COURSE

Roasted Butternut Squash Soup

Fried Sage Pesto Crostini
2024 Skylark Pinot Blanc

SECOND COURSE

Pear Salad

Caramelized Pear and Organic Greens, Goat Cheese, Pecans with a Honey Pomegranate Vinaigrette
2024 Fathers + Daughters 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
2021 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 Roasted Rosemary Truffle Potato
2022 Meyer Family Syrah

Pan Seared Ling Cod

Topped with a Meuniere Sauce served with Couscous and Root Vegetables
2024 Chalk Hill Chardonnay

Lentil Shepherd's Pie

Tender Lentils, Carrots, Celery, Onion and Carrot in a Rich Brothy Gravy
topped with Creamy Mashed Potatoes and Baked until Bubbly
2023 Roth Cabernet Sauvignon

FINAL COURSE

Choice Of:

Pumpkin Cheese Cake

Pecan Pie with Whipped Cream

Apple Streudel

Chocolate Peanut Butter Pecan Nut Tart

\$105 PER PERSON

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

Service gratuity of 20% added to all parties

There is a \$65 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.