

# Thanksgiving Dinner Menu 2024

\$80 per person (plus tax & gratuity) Kids Menu Available Under 12

**Appetizers** 

At The Table
House Made Hummus & Bread

Pumpkin Ravioli

Almond Cream, Cranberry Compote

Jumbo Shrimp Cocktail

Sicilian Ricotta Meatball

Eggplant Rollatini

Stuffed with Spinach & Ricotta Cheese

Roasted Indian Corn and Pumpkin Soup w/ Pepitas

### Autumn Harvest Salad w/ Roasted Butternut Squash, Beets

Organic Arugula, Dried Cranberries, Toasted Pumpkin Seeds Pickle Red Onions, Warm Goat Cheese & Port Wine Vinaigrette

## **Chef Specialties**

### "Pilgrims Dinner"

Slow Roasted New Hampshire Turkey with Apple, Sage & Turkey Sausage Stuffing Baked Candied Sweet Potatoes Casserole, Country Buttermilk Whipped Potatoes Green Beans, Homemade Bourbon Cranberry Sauce & Giblet Gravy

#### Slow Braised Boneless Beef Short Rib

Creamy Whipped Potatoes, Mushrooms, Chianti Wine Sauce

#### Miso Glazed Salmon Fillet

Orzo Broccoli Rabe & Mushrooms Broth

# Old fashion Honey Glaze Virginia Ham w/ Raisin Sauce

Sweet Potato Pure & String beans Almondine

# Baked Stuffed Fillet of Sole

Crabmeat, Shrimp & Scallops, Lobster Coral Sauce

## **Desserts**

## Caramel Cinnamon & Apple, Cake

Vanilla Ice Cream

#### Pumpkin Cheesecake

White Chocolate & Hazelnut Crusted, Caramel Sauce, Whipped Cream

Flourless Chocolate Cake- Fresh Berries & Whipped Cream

Old Fashion Chocolate Bourbon Pecan Pie with Whipped Cream

Vanilla, Chocolate Ice Cream or Raspberry Sorbet

# Coffee or Tea

We look forward to serving the traditional Thanksgiving feast at HARBOR MIST with delicious turkey & all the trimmings, plus many more scrumptious dishes, make your thanksgiving celebration special

by dining at HARBOR MIST RESTAURANT

105 HARBOR ROAD

**Cold Spring Harbor** 

Please notify server if you have any food allergies. Thank you!

2-hour seating for all parties!

Please Note There is a 3% Fee for All Credit Card Usage