

Harvest for the Harbor 2022 ~ Menu

Passed Hors d'oeuvres

- **Bourbon Chicken Mini-cones**
- **Potato Latkes with Smoked Salmon**
- **Belgian Endive Leaves**
stuffed with homemade bleu cheese, green grapes, green apples & candied pecans

Soup or Salad

- **Soup: Garbure ~**
A french country bean & ham soup with herbs de provence
- **Salad: Spring mix & Bibb lettuce**
with wine-poached pears, shallots, roasted sunflower seeds, dried blueberries and an apple cider vinaigrette

Main Entrees

- **Freshly carved NY Strip Loin**
with choice of three sauces (chimichurri, horseradish or bearnaise); cauliflower mashed potatoes and fresh English peas & bacon
- **Florida Red Snapper**
with roasted farm vegetables & wild rice pilaf
- **Roasted Prawns & Bay Scallops**
over lemon risotto with peas

Dessert

- **Guinness Chocolate Cake**
- **Pumpkin Creme Brulee**

*Complimentary (limited) prosecco, white & red wine; hot coffee, iced tea & water.
Cash drinks bar with limited selection.*