

YORK HARBOR INN

New Year's Eve

Choice of Appetizer OR Salad, Entree & Dessert - \$95 per Guest



Appetizers

GULF SHRIMP COCKTAIL*

Four large, wild-caught chilled gulf shrimp with zesty cocktail sauce

LOBSTER CORN CHOWDER*

Fresh Maine lobster meat, potatoes & sweet corn in a delightful cream broth

PROSCIUTTO BURRATA TOAST

Avocado relish, prosciutto, burrata & balsamic glaze

FRIED BRIE CHEESE

A wedge of ripened French brie cheese coated with an almond breading & deep fried, served with honey roasted nuts, a drizzle of honey & orange cranberry relish

OYSTER ROCKEFELLER

Three Damariscotta oysters with the classic stuffing of sautéed baby spinach flambéed with anisette & finished with cream & Swiss cheese, baked with buttered crumbs

CREAM OF PUMPKIN SOUP*

Velvety blend of fresh pumpkin, simmered in a vegetable broth with onion garlic, warm spice & enriched with a touch of cream

CILANTRO CHICKEN LETTUCE CUPS

Cilantro-garlic marinated chicken char-grilled & served in lettuce cups with chopped cilantro & sweet chili sauce

Salads

CLASSIC CAESAR*

Hearts of romaine with our Caesar dressing, croutons, parmesan & white anchovies

SIMPLE ITALIAN

Genoa salami, Capicola, provolone, calamata olives, romaine lettuce, radicchio, arugula, red onion, roasted red peppers & seasoned croutons tossed with a light red wine vinaigrette & topped with shaved Parmigiano-Reggiano

ROAST BEETS & BLUEBERRIES*

Roast sugar beets, fresh blueberries, honey roast nuts, artisanal goat cheese & arugula tossed with honey & balsamic dressing

Intermezzo

TROPICAL BREEZE*

Mango Sorbet with a splash of Myers rum

Entrees

RED WINE BRAISED LAMB SHANK*

Lamb shank slowly braised with merlot, broth, tomatoes, rosemary, fennel & aromatic vegetables, served with a rich reduction of the braising liquid, over creamy parmesan polenta, accompanied by broccolini

LOBSTER CRUSTED HALIBUT

A tender fillet of halibut coated in a decadent lobster garlic crust, presented on a bed of parsnip puree & surrounded by a rich roasted red pepper tomato sauce, accompanied with roasted asparagus

FILET MIGNON*

Hand-cut western beef with house made madeira demi-glace, served with Yukon gold mashed potatoes & broccolini

CHICKEN MARSALA

Chicken scaloppini sautéed with shallots, white button mushrooms, tomato filets, fresh tarragon, deglazed with Marsala wine & finished with chicken velouté demi-glace & a touch of cream, served with broccolini over whipped potatoes

THAI BASIL BOWL*

Plant-based ground beef stir-fried with broccoli, mushrooms & bell peppers, finished with a Thai Basil sauce over rice noodles

ETOUFFEE

The classic Creole dish - Fresh gulf shrimp and rubbed with mild Creole spices, sautéed with chorizo sausage & scallions simmered in Etouffee sauce

YORKSHIRE SURF & TURF *

Hand cut choice tenderloin char-grilled & topped with sweet Maine lobster tail, grilled with paprika herb butter & served over Chef's whipped potatoes with roasted asparagus & béarnaise sauce

Finale

STRAWBERRY WHITE CHOCOLATE CAKE
Strawberry Sauce

NEW YORK STYLE CHEESECAKE
Raspberry Sauce, Whipped Cream

FLOURLESS CHOCOLATE CAKE*
Crème Anglaise, Whipped Cream

* Denotes Gluten Free Items