

York Harbor Inn

New Year's Eve Gala 2017

Appetizers

- GULF SHRIMP COCKTAIL *
Four large, wild caught, chilled gulf shrimp with zesty cocktail sauce
- COCONUT CHICKEN
Coconut milk, rum, coconut flakes, breast meat, sweet chili sauce
- SPANIKOPITA MORNAY
Spinach in Phyllo with olive oil, nutmeg, Feta Cheese, creamery butter, Mornay Sauce
- SESAME BEEF SKEWERS *
Choice sirloin, sesame-ginger-garlic-soy marinade, soy gastrique
- SEAFOOD CHOWDER *
Includes Atlantic haddock, shrimp, scallops & native crab meat, simmered in a rich creamy broth
- LOBSTER-CORN CHOWDER *
Fresh Maine lobster meat, potatoes and sweet corn in a delightful cream broth

Salads

- CLASSIC CAESAR *
Hearts of romaine with our Caesar dressing, croutons, parmesan & white anchovies
- WEDGE SALAD *
Iceberg, tomatoes, candied bacon, our famous chunky blue cheese dressing
- ROAST BEETS, BLUEBERRIES, BALSAMIC AND HONEY *
Roasted sugar beets, blueberries, toasted pecans and greens tossed with Chef's Three Bee's Honey and Balsamic vinegar
- SIMPLE GREEN SALAD *
Fresh greens, grape tomatoes, cucumber, red and yellow peppers with sunflower seeds and croutons

Intermezzo

- SORBETTO FIZZ
Lemon rosemary sorbet, Prosecco

Entrees

- SEAFOOD RAVIOLI
Lobster, sea scallops & shrimp with tomatoes, spinach and mornay sauce, over fresh spinach ricotta ravioli
- YORKSHIRE LOBSTER SUPREME (ALSO AVAILABLE SIMPLY STEAMED *)
Maine lobster filled with native shrimp, crabmeat and tender sea scallops, topped with our famous thermidor sauce
- CHOICE FILET MIGNON *
Hand cut western beef with house made Béarnaise sauce
- LOBSTER STUFFED CHICKEN
Chicken breast with Maine lobster & sherry-cracker stuffing under a wonderfully rich Boursin cheese sauce
- BAKED STUFFED HADDOCK
Fresh haddock filled with our shrimp and crab stuffing, over a sherry-tomato cream sauce
- PORCINI SACCHETTINI
Mushroom cream and truffle oil
- ROSEMARY DIJON CRUSTED RACK OF LAMB
Aussie-American lamb rack roasted with olive oil, garlic, rosemary and Dijon mustard crumbs
- CHICKEN PESTO
Parmesan sautéed chicken scaloppini, shell pasta, creamy pesto sauce, fresh mozzarella, roasted tomatoes
- OSSO BUCCO *
Veal shank braised with tomato and aromatic vegetables, served over soft parmesan polenta

Finale

- FLOURLESS CHOCOLATE CAKE
Rich, Dense Chocolate Fudge Cake, Served with Vanilla Cream Sauce and Raspberry Coulis
- MAINE BLUEBERRY PIE A LA MODE
Wild Native Maine Blueberries Baked in a Tender Flaky Crust a la mode
- WARM CHOCOLATE CHIP COOKIE SANDWICH
A customer favorite!
- STRAWBERRIES CHANTILLY
Large, fresh sweet strawberries, topped with Chantilly cream

* Denotes Gluten Free Items