



Harbor Mist Restaurant

Thanksgiving Dinner Menu 2025

\$87 per person (plus tax & gratuity) Kids Menu Available Under 12

Appetizers

At The Table

House Made Hummus & Bread

Pumpkin Ravioli

Almond Cream, Lingonberries

Jumbo Shrimp Cocktail

Sicilian Ricotta Meatball

Eggplant Rollatini

Stuffed with Spinach & Ricotta Cheese

Roasted Indian Corn and Pumpkin Soup w/Fall Spices & Pepitas

Autumn Harvest Salad w/ Roasted Butternut Squash, Beets

*Organic Arugula, Dried Cranberries, Toasted Pumpkin Seeds
, Warm Goat Cheese & Port Wine Vinaigrette*

Chef Specialties

“Pilgrims Dinner”

*Slow Roasted New Hampshire Turkey with Apple, Sage & 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

Braised Pork Ossobuco

Sweet Potato Pure, Gremolata

Baked Stuffed Fillet of Sole

Crabmeat, Shrimp & Scallops, Lobster Coral Sauce

Home Made Desserts

Caramel Cinnamon, Apple & Cranberry Cake

Vanilla Ice Cream

Pumpkin Cheesecake

White Chocolate & Hazelnut Crusted, Caramel Sauce, Whipped Cream

Gluten Free Chocolate Peanut Butter & Bananas Brownie w/ Vanilla Ice 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