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Harbor View Hotel Offers a Wild Game Buffet Feast This Thanksgiving on Martha's Vineyard

EDGARTOWN, Mass. -- Oct. 3, 2013 – Wild game will be the focus of a sumptuous Thanksgiving feast at Water Street, the signature restaurant at [Harbor View Hotel](#) on Martha's Vineyard. Patrons will be treated to picturesque views of Edgartown Harbor as they select from a buffet that draws from New England's colonial roots, traditional Thanksgiving fare, and the sea.

Created by Executive Chef Nathan Gould, the buffet includes local meats, artisan breads and cheeses, salads, soups, seafood and seasonal desserts (see menu below). It is priced at \$59 for adults and \$25 for children and reservations are available by calling 508-627-3761. The buffet will be served from 11:30 a.m. – 5 p.m. on Thanksgiving Day, Thurs., Nov. 28.

To find out more about Harbor View Hotel or to reserve a room, please call 800-225-6005 or visit www.harbor-view.com.



Wild Game Buffet Menu

Warm Honey Crisp Apple Cider and House-made Pumpkin Bread with Whipped Apple Butter will be served to each guest

New England Cheeses and Artisan Breads

Locally produced Artisanal Cheeses
Candied Nuts

Dried Fruits
Fresh Baked Artisan Breads and Crisps

Chilled Display

Cured and Smoked Meats, Assorted Mustards and House-made Pickles
Hickory Smoked Salmon, Traditional Garniture
Roasted Fall Vegetable Salad, Local Goat Cheese
Clipped Fall Greens, Roasted Sugar Pumpkin, Candied Pumpkin Seeds, Black Figs
Organic Baby Kale, Raw Garden Vegetables, Smoky Corn Vinaigrette
Baby Iceberg, Last of the Season Heirloom Tomatoes, Applewood-Smoked Bacon, Great Hill Blue Cheese

Soups

Hubbard Squash Bisque, Stoneground Cornmeal Croutons
Island Littleneck Clam Chowder, Hardtack Crackers
Pastry Crusted Katama Bay Oyster "Stew"

Local Seafood Display

Honey Suckle Farm Oysters on the Half Shell
Cape Pogue Littlenecks
Jonah Crab Salad
Fennel and Saffron Poached Mussels
Cold Water Maine Shrimp "Bloody Marys"

Chef's Carving Station

Harbor View Garden Sage and Cider-Roasted Organic Turkey, Giblet Gravy, Cape Cranberry Sauce
Brown Sugar and Pepper Rubbed Virginia Ham, Clover Honey Grain Mustard Glaze

Pilgrim's Favorites

Wild Venison Stew, Island Beach Plum, Macumber Turnips
Roast Rack of Wild Boar, Juniper Jus, Caramelized Crab Apples
Cedar Grilled Wild Salmon, Roasted Parsnips, Vanilla Butter
Wild Mushroom and Harbor View Garden Vegetable Dressing
Creamy Whipped Northeast Potatoes
Harvest Vegetable Ragout
Maple Scented Butternut Squash
Garden Beans, Toasted Almonds, Island Sea Salt

Desserts

Chef-made-to-order Chocolate Waffles with Fresh Berries and Fresh Whipped Cream
Warm Local Apple Crisp, Macintosh Apples, Cinnamon Streusel
Untraditional Thanksgiving Pies, Vanilla Bean Ice Cream
The New World Chocolate Cake

Indian Bread Pudding, Blackstrap Molasses, Cinnamon Chantilly
Vermont Maple Crème Brule
Petite Pumpkin Cheesecakes
Fall Fruit Tarts, Preserved Cape Cranberry Custard

About Harbor View Hotel

A beloved fixture on the Vineyard since 1891, the Harbor View Hotel offers luxury guest rooms and suites in the heart of historic Edgartown. From its broad veranda, the hotel boasts spectacular views of Edgartown Harbor, the Vineyard's premier sailing and yachting location, where guests can set sail on a variety of boating adventures arranged through Harbor View Hotel's own waterfront concierge. In 2012 Harbor View Hotel was named one of the "Top 50 U.S. Resorts" in Travel + Leisure's "World's Best Awards" issue, "Best Hotel on the Vineyard" by Martha's Vineyard Magazine and was named "Best Resort/Hotel" by Cape Cod Magazine's Gold Awards. The Harbor View is a member of Historic Hotels of America® and is managed by Scout Hotels. For more information call (800) 225-6005 or visit www.harbor-view.com.

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