

# BATEAUX NEW YORK

## ENHANCEMENT

### STERLING WHITE STURGEON CAVIAR — \$120

Buckwheat Blinis | Fresh Chives  
Egg Whites & Yolk | Red Onions

A true “classic” in every sense of the word, Sterling Classic white sturgeon caviar is distinguished by its small to medium, semi-firm to very firm eggs. Unique coloring ranges from onyx to light or dark brown. On the palate, a robust nuttiness melts away into a smooth, buttery finish.

### SEAFOOD TOWER

\$70 FOR 2 GUESTS | \$130 FOR 4 GUESTS

Maine Lobster | Alaskan King Crab  
Jumbo Shrimp | Bay Scallop Ceviche  
Sriracha Cocktail Sauce | Parsley Aioli

### SHRIMP COCKTAIL — \$18

*American Cocktail Sauce*

### FRENCH MACARONS — \$7

3 each (Assorted Flavors)

## APPETIZERS

### BABY ROMAINE & SPINACH CAESAR

House-Made Buttermilk Caesar Dressing | Brioche Toast | Parmigiano Reggiano  
Watercress Sprigs

### LOBSTER BISQUE

Steamed Rock Shrimp | Brioche Toast | Fresh Chives

### TOGARASHI TUNA TARTARE

Avocado & Cucumber Salsa | Frisée Salad | Wasabi Cream

### Supplemental

#### DUCK PATE DE FOIE GRAS — \$18

Wild Boar Lonza | Pickled Quail Eggs | Cornichons | Sesame Flat Bread

2.5OZ 1/2 MAINE LOBSTER TAIL FOR — \$10 (Add to any appetizer)

## ENTRÉES

### FOREST MUSHROOM RAVIOLI

Basil & Spinach Sauce  
Red Lentils with Sage  
Arugula | Shallots

### OVEN ROASTED SHRIMP

Harissa Sauce | Spanish Yellow Rice  
Steamed Bok Choy

### PAN SEARED ATLANTIC COD

Lemon Beurre Blanc  
Steamed Rock Shrimp  
Spinach & Idaho Potato Mash

### MAPLE & MUSTARD

#### GLAZED CHICKEN BREAST

Dijon Mustard Cream Sauce  
Fingerling Potatoes & Fresh Chives  
Haricot Verts

### BRAISED BEEF SHORT RIB

Cabernet Sauvignon Sauce  
Idaho Potato & Horseradish Mash  
Steamed Broccoflower | Roasted Carrots

### Supplemental

#### TWO 5OZ BROILED MAINE LOBSTER TAILS — \$40

Broccolini | Idaho Potato & Horseradish Mash | Herb Compound Butter

#### 16OZ AMERICAN WAGYU STRIPLOIN — \$50 | ADD A BROILED 5OZ MAINE LOBSTER TAIL — \$20

Citrus Glazed Shiitake Mushrooms | Watercress | Crispy Sage

## DESSERTS

### HUMBOLDT FOG & BELLETOILE

#### TRIPLE CREAM BRIE CHEESES

Sesame Flat Bread | Sun-Dried Grapes  
Sour Cherry Preserves

### NEW YORK CHEESECAKE

House-Made Strawberry Compote  
Caramelized Hazelnuts

### BATEAUX SIGNATURE

#### WARM BUTTER CAKE

Vanilla Bean Ice Cream  
Blackberry Sauce

### VALRHONA CHOCOLATE MOUSSE

Chocolate Covered Strawberry  
Meringue Drops

### FRESHLY CUT FRUIT & FRESH STRAWBERRIES

Madagascar Vanilla & Orange Custard  
Fresh Mint

*\*Note Groups with 40 or more guests will be asked to limit menu selections.*

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition.