

DINNER MENU

SUPPLEMENTAL PRICE

Shrimp Cocktail

Sriracha Cocktail Sauce \$15

Seafood Tower

Maine Lobster | Alaskan King Crab | Jumbo Shrimp | Bay Scallop Ceviche
Sriracha Cocktail Sauce | Parsley Aioli \$60 for 2 guests • \$110 for 4 guests

Filet Mignon & Lobster Tail

Truffle Potatoes | Glazed Baby Carrots | Herb Butter \$40

APPETIZERS

Beet & Goat Cheese Salad

Organic Mixed Greens | Roasted Golden & Crimson Beets
Candied Pecans | Orange-Anise Vinaigrette

Lobster Bisque

Brioche Croutons | Chives

Hudson Valley Farms Duck Pastrami

Medjol Date Puree | Navel Orange Segments
Artichoke Chips | Micro Arugula

Seared Togarashi Tuna

Enoki Mushrooms | English Cucumber | Edamame
Red Bell Pepper | Wasabi Cream

ENTRÉES

Jumbo Lump Crab Cakes

Sweet Corn, Red Pepper & Thyme Succotash | Cajun Cream Sauce

Miso Glazed Cod

Pea & Wasabi Mash | Oyster Mushrooms | Baby Carrots
Sugar Snap Peas | Soy & Sweet Mirin Sauce

Maple & Mustard Glazed Chicken Breast

Fingerling Potatoes & Chives | Haricot Verts | Dijon Mustard Cream Sauce

Braised Beef Short Rib

Idaho Potato & Horseradish Mash | Baby Carrots | Pearl Onions
English Peas | Cabernet Sauvignon Sauce

Greek Zucchini Fritters

Lemon Orzo with Red Onions & Sun Dried Tomatoes
Spring Onion & Cucumber Tzatziki

DESSERTS

Duo Of Sorbet

Seasonal Sorbet | Fresh Fruit

New York Style Cheesecake

Salted Caramel Cake

Dark Chocolate Ganache | Raspberry Sauce

Bateaux Signature Warm Butter Cake

Vanilla Bean Ice Cream | Blackberry Sauce

Artisanal Cheese Plate

Assorted Cow, Sheep & Goat Milk Cheeses | Chili Rosemary Cashews | Quince Paste

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. More information about the safety of consuming raw food is available upon request. Please note: Before placing your order, please inform your server if a person in your party has a food allergy.

***Note Groups of 40 guests or more will be asked to limit menu selections**