

BATEAUX DINNER

Apéritif

Beet and Goat Cheese Salad

Golden Beets | Crimson Beets | Organic Mixed Greens | Candied Pecans | Crumbled Goat Cheese | Orange Anise Vinaigrette

Crab Chowder

Blue Crab | Crispy Bacon | Sweet Corn | Potatoes | Chive Oil

Duck Pastrami

Medjool Date Puree | Orange Segments | Stoneground Mustard | Artichoke Chips | Arugula

Togarashi Tuna

Searched Tuna | Togarashi Spice | Asparagus | Cucumber | Edamame | Red Pepper | Enoki Mushrooms | Wasabi Cream

Entrées

Crispy Zucchini Cakes

Feta Cheese | Dill | Tomato - Parmesan Polenta | Tzatziki Sauce

Miso Glazed Cod

Sweet Pea Mash | Oyster Mushrooms | Baby Carrots | Sugar Snap Peas | Soy-Sweet Mirin Glaze

Moroccan Chicken

Roast Dutch County Chicken Breast | Moroccan Spices | Couscous | Olives | Green Beans | Currants | Lemons

Braised Short Rib

Plantains | Roasted Zucchini | Blistered Tomatoes | Chimichurri Sauce | Curry Aioli | Crispy Shoestring Onions

Desserts

Sorbet Duo

Seasonal Sorbet | Assorted Fruit

Mountain Berry Shortcake

Fresh Berries | Lemon Sponge Cake | Vanilla Ice Cream | Shortcake Crumb

New York Style Cheesecake

Traditional NY Cheesecake

S'Mores Bread Pudding

Chocolate | Marshmallows | Graham Crackers | Vanilla Bean Ice Cream

Artisanal Cheese Plate

Cow | Sheep | Goat Milk Cheese | Rosemary Chili Nuts | Quince Paste

Coffee & Tea Included

**Menu subject to change. Please inform your server if anyone in your party has a food allergy.*