

Appetizers

for an additional charge

Sterling White Sturgeon Caviar

Buckwheat Blinis | Chives | Egg Whites & Yolks | Red Onions

Seafood Tower

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

Shrimp Cocktail

American Cocktail Sauce

First Course

choice of one

Baby Romaine & Spinach Caesar

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

Lobster Bisque

Rock Shrimp | Brioche Toast | Chives

Togarashi Tuna Tartare

Avocado & Cucumber Salsa | Frisee Salad | Wasabi Cream

Entrées

choice of one

Forest Mushroom Ravioli

Basil & Spinach Sauce | Red Lentils with Sage | Arugula | Shallots

Herb Roasted Shrimp

Spanish Yellow Rice | Steamed Bok Choy | Harissa Sauce

Maple & Mustard Glazed Chicken Breast

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

Braised Beef Short Rib

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

Pan Seared Atlantic Cod

Rock Shrimp | Spinach & Idaho Potato Mash | Lemon Beurre Blanc

American Wagyu Striploin

for additional charge

Citrus Glazed Shiitake Mushrooms | Watercress | Crispy Sage

Broiled Maine Lobster Tails

for additional charge

Broccolini | Idaho Potato & Horseradish Mash | Herb Compound Butter

Desserts

choice of one

New York Style Cheesecake

House-Made Strawberry Compote | Caramelized Hazelnuts

Humbolt Fog & Belletoile Triple Cream Brie Cheeses

Sesame Flat Bread | Sour Cherry Preserves | Sun-Dried Grapes

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

Coffee & Tea Included

for an additional charge

French Macarons

3 each (Assorted Flavors)

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