

## Bateaux New York Dinner Menu

### APPETIZERS

#### BEET & GOAT CHEESE SALAD

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

#### CRAB CHOWDER BLUE CRAB

Lump Crab | Applewood Smoked Bacon | Yellow Corn | Idaho Potatoes | 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