

BOATHOUSE RESTAURANT

Bowers Harbor Vineyard Wine Dinner

March 20, 2010

First

Kobe sliders, le delice cheese, roasted tomatoes, onions

Seconds

Watermelon salad, Tomatillos, avocado, pistachios, goat cheese, roasted pineapple sugar cane vinaigrette

Thirds

Morel chanterelle bisque

Fourth

Maine Lobster, Crab stuffed, roasted tomato locatelli polenta, lemon lobster butter

Fifth

Beef wellington, Mishima ultra grade 10 top sirloin wrapped in puffed pastry, wild mushroom ragout, sauce Robert

Sixth

Mini cheesecakes with chheritage reduction

\$10 split plate charge may apply for entrées, 18% gratuity may be added for parties of 8 or more.

*Cooked to order. Consumption of certain under cooked proteins may increase your risk of food borne illness.