

BOATHOUSE

RESTAURANT

Bry's Estate Wine Dinner

March 13, 2010

First

Lobster, Maine tail, corn crab crème brulee, popcorn shoots, truffle crème fraiche, caviar

Indulgence

Duck Duck Goose, confit, foie gras, brandy hedgehogs, marzipan, apple chips, fortune cookie, 3x cherry concentrate

Thirds

Monkfish, toffee walnut chanterelle risotto, roasted garlic, bacon, saffron beurre blanc, green pepper aioli

Fourth

Champagne raspberry sorbet

Fifth

Kobe Au Poivre, cracked black peppercorn crusted filet, fingerlings, toast, morel Origniac Cream sauce

Sixth

Twix, butter cookie, soft caramel, chocolate and Britten noisette, Valhrona chocolate gelato

\$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.