

BOATHOUSE
RESTAURANT

VEUVE CHAMPAGNE EVENT

Thursday, June 19th, 2025 from 4:00pm - 6:00pm

\$125 per person plus tax & gratuity



THIS IS OUR KICK OFF TO SUMMER!

A casual event located on the lawn overlooking beautiful Bowers Harbor.
Strolling appetizers, 4 different champagnes and a perfect way to enjoy a summer day!

RAW BAR STATION

yellowfin tuna, cucumber cup, ponzu, chive, sriracha aioli, lemon
shrimp cocktail, cocktail sauce, lemon, horseradish
oysters, east and west coast

— *Champagne* —

- Veuve Clicquot Yellow Label -
- Veuve Clicquot Brut rose -
- Moët & Chandon Imperial -
- Moët & Chandon Imperial Rose -

PASSED APPETIZERS

beef tallow potato chip, crème fraiche, chive, caviar
baby bok choy, whipped chevre, strawberry, candied pecan
smoked salmon pâté, capers, pickled red onion, house cracker
lobster roll, maine lobster, brioche roll, fins herb, remoulade, old bay



Veuve Clicquot

■ REIMS FRANCE ■



Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

www.boathouseonwestbay.com | 14039 Peninsula Drive | Traverse City MI. 49686

