

BOATHOUSE
RESTAURANT

Bistro Days

Tuesday, November 19th - Sunday, November 24th

3 Course Dinner / \$60 per person plus tax & gratuity



-- First Course --

Mushroom Arancini

Forest mushrooms, truffled pecorino cheese, sauce Bolognese

Wagyu Beef Chili

Wagyu prime rib, farm tomato, poblano, mimolette cheese

Chef's Winter Salad

Prosciutto, tender greens, sundried tomato, buttermilk ranch, parmesan

Blue Hubbard Squash Bisque

Curry Spiced, toasted pepitas, coconut cream

-- Second Course --

Pheasant Pithivier

Confit Pheasant, root vegetables, brie, truffle gravy

Smoked Salmon Fettucine

Saffron fettucine, capers, dill, cauliflower, uni-butter lemon sauce

Bison Parmentier

Braised Bison, heirloom carrots, mashed potato, rutabaga puree, bison demi-glace

Pork Chop

Smoked, and Grilled, mushroom marsala sauce, parmesan polenta, grilled lemon broccolini

-- Third Course --

Butternut Squash Cheesecake

Graham crust, blackberry sauce, candied pecan

Double Chocolate Brownie

Chocolate swiss buttercream, cocoa nibs

Spiced Crème Brulee

Fall spices, apple compote

