

BOATHOUSE
RESTAURANT

BOURBON DINNER

Friday, April 11th, 2025 at 6:00pm

\$199 per person plus tax & gratuity



FIRST COURSE

Foie Gras

cold smoked and seared, caramelized apple butter, watercress

:: Weller Special Reserve Old Fashion ::

SECOND COURSE

Rabbit Rillettes

confit rabbit, black truffle pecorino, flame raisin verjus

:: Colonel Taylor Small Batch and Colonel Taylor Straight Rye ::

THIRD COURSE

Alaskan Salmon

grilled, parmesan risotto, French baby carrot, beurre

:: Weller Full Proof, Weller 12 Year ::

FOURTH COURSE

Grilled Wagyu Ribeye

banyuls gastrique, smoked twice bake potatoes, sunchoke puree, grilled asparagus

:: Old Fitzgerald 10 Year ::



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

