

BOATHOUSE
RESTAURANT

Opus One Wine Dinner

Thursday, May 23rd - 6:00pm
\$299 per person, plus tax and gratuity



Opus One Overture

- cedar-smoked rack of wild texas boar -
french brie pithivier, morel mushroom, caramelized onion, morel cream

Opus One 2019

- duck leg confit -
saffron basmati rice, French baby carrot, snap peas, raisin verjus

Opus One 2018

- snake river farms wagyu filet mignon -
broccolini, duck fat potatoes and herbs, snow crab, white pepper, meyer lemon bearnaise

Opus One 2012

- prime beef strip loin -
asparagus, parsnip puree, French green lentils, forest mushroom, bacon, demi-glace

Dessert

- duck egg crème brulee -
caramelized sugar, sweet cherry compote



OPUS ONE