

**BOATHOUSE**  
RESTAURANT

# Culinary Achievers Donation Dinner

Tuesday, February 3rd, 2026  
\$125 per person plus tax & gratuity



First Course

## **Insalata di Polpo**

Braised and grilled octopus, potato, green olives, parsley vinaigrette

***Wine Pairing: Maso Canali, Pinot Grigio, Italy***

Second Course

## **Vitello Tonatto**

Roasted leg of veal, tuna caper sauce, meyer lemon parsley salad

Third Course

## **Agnolotti del Plin**

Braised quail, brodo, truffle

***Wine Pairing: Ratti, Barbera D' Asti, Italy***

Fourth Course

## **Brasato al Borolo**

Wagyu beef shank, potato gnocchi

Fifth Course

## **Student/Instructor Dessert**

A portion of the event proceeds - \$100 from each ticket - will be donated to the culinary school. This helps cover the students' annual trip abroad, and this year they'll be heading to Italy in May!



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](http://www.boathouseonwestbay.com) | 14039 Peninsula Drive | Traverse City MI. 49686