

BOATHOUSE
RESTAURANT

Veuve Clicquot Event

Thursday, June 13th - 4:00pm - 6:00pm

\$125 per person, plus tax and 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 -

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Passed Appetizers

beef tallow potato chip, crème fraiche, chive, caviar

baby bok choy, whipped chevre, strawberry, candied pecan

boursin-stuffed mushroom cap, black garlic aioli, parsley

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