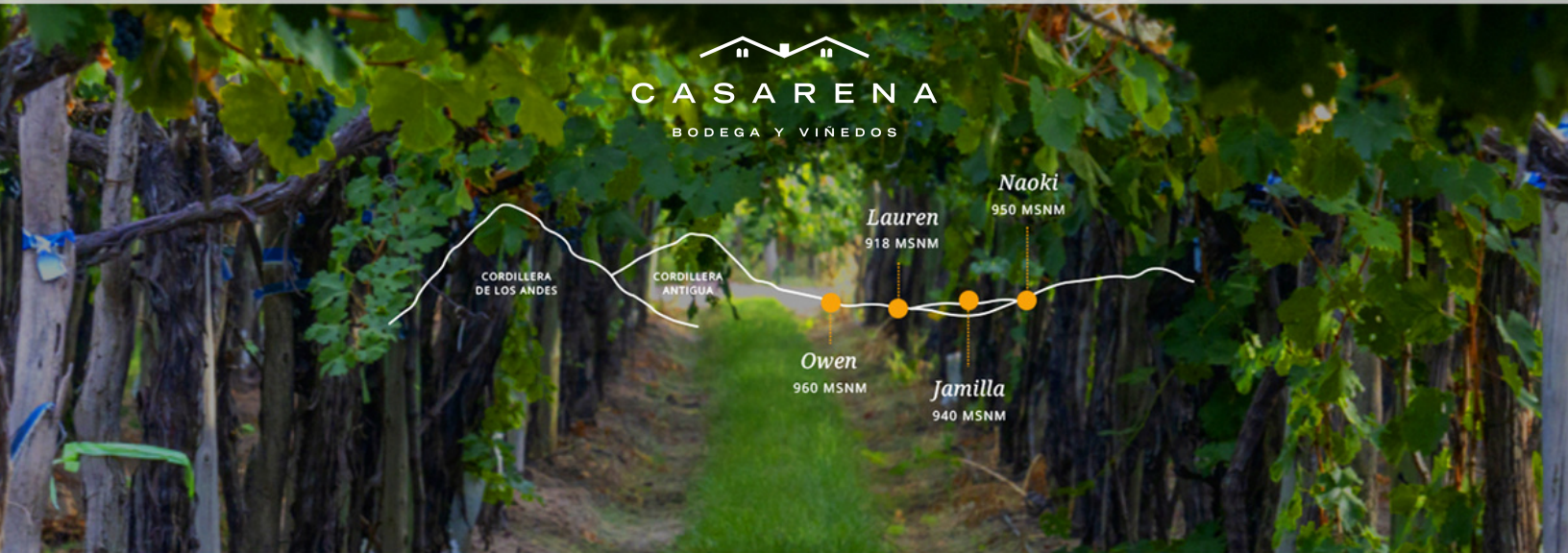


BOATHOUSE

CASERENA WINE DINNER

Thursday, October 15th, 2026 at 6:00pm

\$125 per person plus tax & gratuity



CARAMELIZED ONION PITHIVIER

Triple Cream Brie, caramelized onion, morel mushroom

- *Reginato Sparkling Rose of Malbec Brut* -

BUTTER POACHED SKULL ISLAND PRAWN

French green lentils, cauliflower puree, beurre blanc

- *Areyna Torontes 2025* -

SMOKED CHICKEN AGNOLOTTI

Roasted maitake, scallion oil, spiced broth

- *Naomi Vineyard Malbec 2023* -

WAGYU RIBEYE

Parmesan risotto, broccolini, French baby carrot, demi-glace

- *Lauren Vineyard Cabernet Franc 2022* -

- *Owen's Vineyard Cabernet Sauvignon 2023* -

CRÈME BRULÉE

Vanilla bean, cherry compote



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

