

Bateaux Dinner Menu

Appetizer

- **Lobster Bisque:** Lobster simmered in Butter and blended with Sherry Creme Fraiche
- **Insalata Caprese:** A variety of Fresh Tomatoes, Mozzarella and Basil drizzled with EVOO and Balsamic
- **Crab Cakes:** Maine Crab Cakes served with Creamed Corn and a warm slaw **includes pork*
- **Mesclun Salad:** Local Greens, Fuji Apples, Strawberries, Blue Cheese and Candied Pecans with a Raspberry Vinaigrette

Entrées

- **Maple Roasted Chipotle Chicken:** Roasted Chipotle and Maple Breast of Chicken, served with Seasonal Greens and New England Succotash, and Pear Tomato Cream
- **Pear Seared Citrus Salmon:** Farm Raised Salmon pan seared with essence of Ginger and Clementine, served with Toasted Moroccan Vegetable Couscous
- **Seafood Manicotti Gratinée:** Manicotti filled with Ricotta Cheese and topped with Bay Scallops, Rock Shrimp, PE Mussels and traditional Alfredo
- **English Braised Short Ribs:** Braised Beef Short Ribs served with a Wild Mushroom Confit, Smashed Root Vegetables, Au Jus and an Herbed Compound Butter
- **Bourbon Roasted Pork:** Tender Pork marinated in Bourbon and Young Poached Peaches served with Haricot Vert and a Fricassee of Yams and Squash
- **Mediterranean Vegetable Purse:** Red Pepper Couli, Roasted Vegetables and imported Cheese in a Puff Pastry Bundle served with Baby Greens and Fennel Salad

Desserts

- **New York Style Cheesecake:** Traditional rich Cheesecake with a seasonal Fruit Compote
- **Bateaux's Signature Decadent Chocolate Truffle Torte:** Rich two-layer Cake filled with a delicate Chocolate Mousse enrobed in a smooth Dark Chocolate Ganache
- **Tiramisu:** Layers of Lady Fingers, Dark Rum, Belgium Chocolate and a light Mascarpone
- **Dessert du Jour:** Chef's daily dessert selection

Coffee, Tea & Ice-Tea Included