

2011 Bateaux New York Dinner Menu

APPETIZERS

Shrimp and Corn Chowder

Roasted Sweet Corn, Gulf Shrimp, Red Pepper and Potato with Fresh Cream

Pate De Canard

Classic Duck Pate with Cornichons, Grainy Mustard and Toast Points

Bateaux Antipasto Plateau

Fresh Mozzarella, Roasted and Marinated Vegetables and Assorted Olives

Frisée Salad

With Lardons, Egg, Blue Cheese and Dijon Vinaigrette

INTERMEZZO

ENTRÉES

Beef Short Ribs

Syrah Braised Short Ribs with Red Skinned Smashed Potatoes, Seasonal Vegetables and Gremolata

Wild Oven Roasted Salmon

With Toasted Vegetable Orzo, Basil and a Black Olive and Pear Tomato Tapenade

Seafood Manicotti Gratinee

Four Cheese-filled Manicotti au Gratin topped with Shrimp, Scallops and Mussels.

Served with a Creamy Alfredo and Pomodoro Ragu with Pesto

Free Range Tuscan Chicken Breast

With Vegetable Rice, White Truffle and Cremini Mushroom Sauce

Fennel and Coriander Crusted Pork Loin

With Caramelized Granny Smith Apples and Roasted Rosemary Yukon Gold Potatoes

Mediterranean Vegetable Purse

Israeli Cous Cous, Roasted Vegetables and imported Cheese in a Whole Wheat Pastry Bundle

Served on a bed of Tahini Hummus with a Warm Tomato Salad

DESSERTS

Bateaux's Decadent Chocolate Truffle Torte

Rich Two layer moist Chocolate Cake, Filled with delicate Chocolate Mousse,

Fully enrobed in a smooth Dark Chocolate Ganache

New York Style Cheesecake

With Seasonal Fruit Compote

Seasonal Fruit Crisp

Warmed with Tahitian Vanilla Ice Cream

Dessert du Jour

Chef's daily dessert selection

BATEAUX
NEW YORK
Menu subject to change.