

BATEAUX
NEW YORK

2014 BATEAUX DINNER MENU

APPETIZERS

Spring Salad Du Jour-Daily Salad Creation Inspired by Our Executive Chef

Blue Stone Crab Cake

Lump Crab Dusted in Blue Cornmeal, Cilantro Corn Salad, Roasted Garlic Aioli, Apricot Habanero Jam

Wild Mushroom Strudel

Rustic Mushroom Duxelle in Phyllo, Balsamic Reduction, Pecorino Romano, Truffle Oil

Tamarind Duck Summer Roll

Tamarind and Ginger Infused Duck, Daikon, Napa Cabbage, Vermicelli, Cucumber, Carrot, Ponzu Reduction and Apple Wasabi Puree

Merguez Tasting-Spicy Lamb Sausage, Heirloom Tomato and Onion Jam, Herb Crostini, Crème Fraiche

ENTRÉES

Braised Short Rib of Beef

Tender Beef Short Rib, Garlic and Veal Jus, Smoked Gouda Mashed Potato, Roasted Root Vegetables, Gremolata

Ginger Roasted Chatham Cod-Seared Cod Filet, Roasted Pineapple and Mango Chutney, Citrus Infused Quinoa

Amish Roast Chicken-Herbs De Provence, Root Vegetable Mélange, Thyme Demi-Glace

Pernil-Slow Roasted Pork Shoulder, Citrus Garlic Jus, Saffron Yucca Gratin

Farm to Table Beggar's Purse-Roasted Spring Vegetables, Puff Pastry, Tomato Fondue, Swiss Chard

DESSERT

Sorbeto

Sweet Berry Gallette

Home Style Seasonal Cheesecake

Chocolate Truffle Dream

Plateau De Fromage