

BATEAUX
NEW YORK

2014 BATEAUX LUNCH 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

ENTRÉES

Ginger Seared Mahi

Seared Mahi Filet, Roasted Pineapple and Mango Chutney, Citrus Infused Quinoa

Amish Roast Chicken

Herbs De Provence, Root Vegetable Mélange, Thyme Demi-Glace

Farm to Table Beggar's Purse

Roasted Spring Vegetables, Puff Pastry, Tomato Fondue, Swiss Chard

DESSERT

Home Style Seasonal Cheesecake

Chocolate Truffle Dream