

New Year's Cruises Aboard Bateaux

Appetizers

for an additional charge

Seafood Tower

Maine Lobster | Alaskan King Crab | Jumbo Shrimp | Bay Scallop Ceviche | Sriracha Cocktail Sauce | Parsley Aioli

Shrimp Cocktail

Sriracha Cocktail Sauce

First Course

choice of one

Beet & Goat Cheese Salad^V

Organic Mixed Greens | Roasted Golden & Crimson Beets | Candied Pecans | Orange-Anise Vinaigrette

Lobster Bisque

Brioche Croutons | Chives

Hudson Valley Farms Duck Pastrami

Medjol Date Puree | Navel Orange Segments | Artichoke Chips | Micro Arugula

Seared Togarashi Tuna

Enoki Mushrooms | English Cucumber | Edamame | Red Bell Pepper | Wasabi Cream

Entrées

choice of one

Jumbo Lump Crab Cakes

Sweet Corn, Red Pepper & Thyme Succotash | Cajun Cream Sauce

Miso Glazed Cod

Pea & Wasabi Mash | Oyster Mushrooms | Baby Carrots | Sugar Snap Peas
| Soy & Sweet Mirin Sauce

Maple & Mustard Glazed Chicken Breast

Fingerling Potatoes & Chives | Haricot Verts | Dijon Mustard Cream Sauce

Braised Beef Short Rib

Idaho Potato & Horseradish Mash | Baby Carrots | Pearl Onions | English
Peas | Cabernet Sauvignon Sauce

Greek Zucchini Fritters^v

Lemon Orzo with Red Onions & Sun Dried Tomatoes | Spring Onion &
Cucumber Tzatziki

Filet Mignon & Lobster Tail

for additional charge

Truffle Potatoes | Glazed Baby Carrots | Herb Butter

Desserts

choice of one

Duo of Sorbet

Seasonal Sorbet | Fresh Fruit

New York Style Cheesecake

Salted Caramel Cake

Dark Chocolate Ganache | Raspberry Sauce

Bateaux Signature Warm Butter Cake

Vanilla Bean Ice Cream | Blackberry Sauce

Artisanal Cheese Plate

Assorted Cow, Sheep & Goat Milk Cheeses | Chili Rosemary Cashews |
Quince Paste

V = Vegetarian

**Menu subject to change. Please inform your server if anyone in your party
has a food allergy.*