

# NEW YEAR'S EVE PREMIER PLUS PLATED DINNER – BATEAUX PIER 61

## FIRST COURSE (CHOICE OF ONE)

BEET & BABY ARUGULA SALAD (G\*)(V)

Feta Cheese | Cherry Tomatoes | Balsamic Vinaigrette

SIGNATURE SEAFOOD CHOWDER (G\*)

Clams | Potatoes | Cream

## ENTREES (CHOICE OF ONE)

OVEN-ROASTED CHICKEN BREAST WITH ROSEMARY & THYME

Roasted New Red Potato Salad with Scallions | Haricot Verts | Creamy Mushroom Sauce

6OZ USDA CHOICE PETITE FILET MIGNON & LOBSTER TAIL (G\*)

Garlic Mashed Potatoes | Broccolini | Cabernet Sauvignon Sauce | Drawn Butter

PAN-SEARED ATLANTIC COD

Steamed Rock Shrimp | Crispy Couscous | Lemon Beurre Blanc

FALL VEGETABLE RAGU (G\*)(VG)(V)

Butternut Squash | Brussel Sprouts | Cauliflower | Carrots | White Bean Ragù

## DESSERT (CHOICE OF ONE)

NEW YORK-STYLE CHEESECAKE (V)(N)

Lemon Mascarpone Cream | Blueberry Compote \*May Contain Nuts

SIGNATURE CHOCOLATE CAKE (V)(N)

Crème Anglaise | Raspberry Coulis | Candied Pecans | (Contains Nuts)

MIXED FRUIT WITH STRAWBERRIES (G\*)(V)

Madagascar Vanilla and Orange Cream

(N) Contains Nuts(VG) Vegan(V) vegetarian(G\*) \*Although we make every effort to prepare items denoted with a G\* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

**DISCLAIMER** – Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase our risk of food-borne illness, especially if you have a medical condition. Menus subject to change