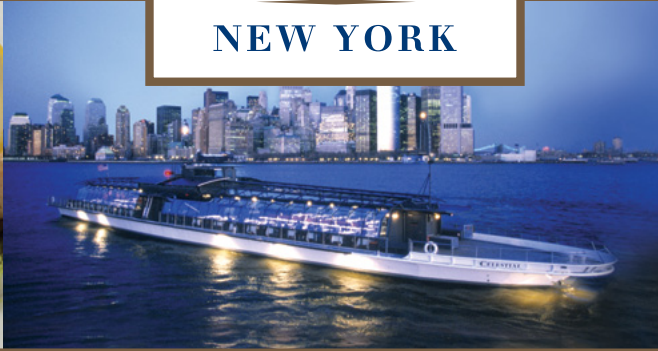


# BATEAUX NEW YORK



## 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 Gratin

*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 Couscous, Roasted Vegetables and imported Cheese in a Whole Wheat Pastry Bundle, served on a bed of Tahini Hummus with a Warm Tomato Salad*

### DESSERTS

#### 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

### BEVERAGES

*Coffee, Tea and Iced Tea*