

# Boathouse

## BUSINESS LUNCH MENU

entree and dessert 25  
hor d'oeuvre, entree, and dessert 32

### HORS D'OEUVRES

Jardinière (v)  
*Crèmeux of Bordier Cheese & Chateau d'Estoublon Olive Oil*

Petuna Ocean Trout  
*Celeriac Remoulade, Potato Leek Terrine, Sauce Rouille*

Fine Smoothie of Celeriac  
*Oyster & leek fricassé, perfume of truffle*

Grilled Squid of Brittany  
*Iberian flavors, Vinaigrette of Buchot Mussels (supplement \$8)*

Foie Gras au Torchon  
*Pressed Terrine, Pickled Vegetables, Caramel Candied Nylon Olives (supplement \$8)*

Maine Lobster Tartaré  
*Fine Panna Cotta of Califlower Essence &  
Rabelais Tomato (supplement \$18)*

### ENTREES

Atlantic Sea Bass  
*Roasted, fricassé of sprouting roots, essence of forest mushroom*

Pan Fried Petuna Ocean Trout  
*Potato confit served with buerre blanc sauce*

Bolognaise of Grey Sea Prawns  
*Capellini pasta & natural jus*

Roasted Challon Duck Breast  
*Carrot puree, wilted spinach & orange jus (supplement \$8)*

Braised Brisket of Beef  
*Potato chausson, glazed roots, smoked cauliflower cremeux, braised jus*

### DESSERT

Classic Café Tiramisu  
*With coffee soil*

Warm Chocolate Beignet  
*Crispy cacao nibs with wild Strawberry ice-cream*

Seasonal Trio  
*selection of sorbet & ice-cream*

