



restaurant & wine bar

FISHING BOAT MENU

\$43. Per Person

APPETIZERS

Clam Chowder • Bacon

Mixed greens Champagne Vinaigrette, Dried Cranberries, Sliced Almonds, Boursin
Crab Cakes • Jalapeño Aioli, Fennel Salad, Grapefruit Vinaigrette

ENTRÉES

Baked Haddock Filet •

Swiss Chard, Cauliflower Puree, Tokyo Turnips, Crispy Fried Cauliflower, Black Garlic,
Horseradish Beurre Blanc

Roasted Salmon •

Soy-Honey-Miso Glaze, Baby Bok Choy, Tokyo Turnips, Shitake Mushrooms,
Sugar Snap Peas, Sliced Radish, Ponzu Sauce

Pan Roasted Free-Range Chicken •

Crispy Sunchoke, Broccoli Tops, Braised Onions,
Trumpet Royale Mushrooms, Mustard-Bacon Jus

Roasted Lamb Shank •

Celery Root Purée, Grilled Broccoli, Candied Lemon, Dried Black Olives
Vegetable Plate •

Mushroom Purée, Baby Bok Choy, Sugar Snap peas, Butternut Squash, Kale,
Shishito Peppers, Broccoli, Sunchoke

DESSERTS

Tahitian Vanilla Crème Brûlée

Warm Seasonal Fruit Cobbler • Vanilla Ice Cream

Chocolate Mousse Cake • Chocolate Flakes, Berry Sauce, Chocolate Sauce,
Orange-Vanilla Mascarpone

Guests will choose one item per course

Does not include Sales tax and 20% Gratuity