

BOATHOUSE
RESTAURANT

Brys Estate Wine Dinner

Friday, November 2nd, 2018 - 6:30pm
\$89 per person plus 6% sales tax & 20% gratuity



Whipped Chèvre

Belgian Endive, Poached Pear, Honey Comb, Tellicherry Pepper
- 2016 Artisan Dry Riesling -

Seared Sea Scallop

Curry Squash Purée, Slow Roasted Baby Carrot, Brown Butter
- 2016 Artisan Chardonnay -

Five Spice Duck Breast

Sweet Potato, Pecan, Anise Pizzelle, Pinot Noir Reduction
- 2016 Artisan Pinot Noir -

Venison Loin

Coriander, Herbs de Provence, Root Vegetable Hash, Huckleberry Beet Coulis
- 2016 Artisan Cab Franc -

Prime Bavette of Beef

Purple Potato, Bleu Cheese, Fig Jam, Caramelized Cipollini Onion
- 2016 Artisan Merlot -

Chocolate & Cheese

Assortment of House Made Chocolates & Artisan Cheeses For The Table

*Cooked to order. Consumption of certain under cooked proteins may increase your risk of food borne illness.

www.boathouseonwestbay.com | 14039 Peninsula Drive | Traverse City MI 49686