

NEW YEARS AT THE BOATHOUSE

Boathouse New Years Cocktail

"We kick off the evening with our refreshing "Golden Rush" cocktail containing Absolut Vodka, Creme de Menthe, White Chocolate Liqueur, Vanilla syrup and egg whites"

Snacks

WAGYU TATAKI

Roasted garlic & chili oil, Togarashi and cress

FRIED OYSTER

Spicy tomato dip and chives

2016 Cremant Du Jura, Domaine Rolet Pere & Fils, France

Starter

SCALLOP AND TUN TARTARE

Avocado, crème fraiche, pistachio, chervil, gem lettuce, topped with Rossini Baerii caviar

2017 Parrina Ansonica, Tuscany, Italy

Soup

LOBSTER BISQUE

Lobster, pickled carrots, spring onions and croutons

2017 Haus Klosterberg Riesling, Markus Molitor, Mosel, Germany

Middle Course

STEAMED TURBOT

Razor clams, fumet, trout roe, kohlrabi and dill

2017 Pouilly Fume, Sauvignon Blanc, J. de Villebois, France

Main

GRILLED TENDERLOIN

Potato gratin, leeks, pointed cabbage, spinach, chanterelles and port wine sauce

2016 Cabernet Sauvignon Director's Cut, Francis F Coppola, Russian River Valley, California, USA

Dessert

CHOCOLATE AND MAZARIN CAKE

White chocolate mousse, raspberry sorbet, fresh raspberries and macadamia nuts

NV 20 Years White Port, Santa Eufemia, Portugal

PR. PERSON 795,

Champagne

2008 Dom Perignon 4500,-

2016 Mandois, Premier Cru, Blanc de Blancs 850,-

2016 Cremant Du Jura, Domaine Rolet Pere & Fils 475,-

BOATHOUSE

CALIFORNIA GRILL & ASIAN FAVORITES

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NEW YEARS AT THE BOATHOUSE

We welcome you at 18.30, 19.00, 19.30 or 20.00

Price per person: Menu: 795,- Wine Menu: 545,-

The last day to book a table is 25 December

Cancellation policy:

Until 12.00 on 26 December

The event ends at 01:00

For further information, please contact us.