

New York Bateaux Premier Plus Plated Dinner Cruise Menu

Starter (Choice of 1)

Watermelon & Feta Salad (G*)(V)
Pickled Cucumbers | Watercress | Fresh Dill | Mandarin Orange Vinaigrette

Crab & Corn Chowder
Micro Cilantro | Yukon Gold Potatoes | Smoked Chili Oil

Italian Sausage Ravioli All'Amatriciana
Crispy Pancetta | Pecorino Romano Cheese | Shaved Fennel Gremolata

Main (Choice of 1)

Atlantic Striped Bass
Castlevetrano Olives | Herb Couscous | Asparagus | Fines Herb Vinaigrette

Buttermilk-brined Chicken Breast (G*)
Mustard Glazed Marble Potatoes | Marinated Artichokes | Baby Zucchini | Apricot Preserves

Cioppino (G*)
Green Lip Mussels | Scallops | Gulf Shrimp | Squid Ink Linguine | Seafood Tomato Broth

Lemon Potato Gnocchi (V)(G*)
Baby Zucchini | Spring Pea | Shaved Parmesan Reggiano

Osso Bucco
Cauliflower Polenta | Oyster Mushroom | Demi Glace | Sugar Snap Pea

18 oz Bone-in Prime Rib-eye (G*) *(Enhancements available for an additional charge)*
Cauliflower Polenta | Shallot Herb Butter | Farm Fresh Vegetables

Dessert (Choice of 1)

Decadent Chocolate Flourless Cake (V)(G*)
Banana Crème Moulée | Rum Caramel Drizzle

Basque Spanish Style CHEESECAKE (V)
Mascarpone Whipped Cream | Fig Raspberry Reduction | Blackberries

Tres Leches (V)
Whip Cream | Fresh Berries | Kiwi

Mixed Berries & Pineapple (G*)(VG)(V)
Fresh Mint | Lime Spritz

- (N) Contains Nuts
- (VG) Vegan
- (V) Vegetarian
- (G*) *Although every effort is made to prepare items denoted with a G* as gluten-free, the kitchen is not gluten-free, and there is always a small risk of cross-contamination.

DISCLAIMER - Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Menus subject to change.