

BOATHOUSE
RESTAURANT



Michigan Wild Game Wine Dinner

Saturday, February 3rd, 2018 - 6:30pm

\$75 per person plus tax & gratuity



Starter

Venison Trio, Jim Haveman's venison meatloaf, venison salami, venison jerky

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2012 2896 Brut Rose

Fish

Lake Michigan Drum Fish, wild rice, sun chokes, preserved lemon, herb butter

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2017 Unwooded Chardonnay

Salad

Double L Farm Duck & Raclette Strudel, spaghetti squash, roasted root vegetables, baby kale, autumn berry vinaigrette

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2017 Rose, Pinot Noir

Elk Short Ribs

Jack Pine Safari Elk Strip Loin, chestnut bread pudding, black trumpet mushrooms, juniper red wine reduction

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2016 Claret, Wind Whistle

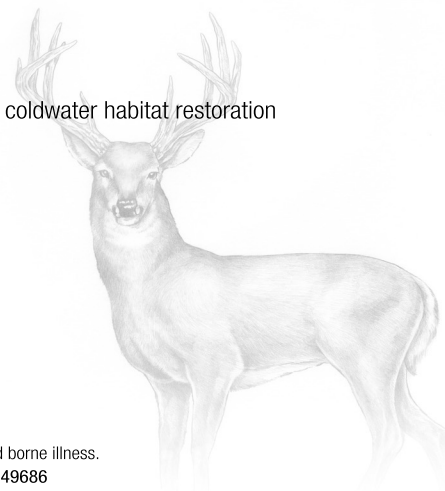
Dessert

Semolina Honey Cake, pine nut, sumac huckleberry sorbet

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2016 Riesling Late Harvest

\$15 from each dinner will be donated to the Conservation Resource Alliance to support coldwater habitat restoration



*Cooked to order. Consumption of certain undercooked proteins may increase your risk of food borne illness.
www.boathouseonwestbay.com | 14039 Peninsula Drive | Traverse City, MI 49686