



BATEAU • 1^{ER} BŒUF

BIENVENUE

We're thrilled to invite you to experience all of the things we love most about Bateau: whole animal butchery, fermentation, foraged & seasonal ingredients, and the elements of time that allow us to explore an abundance of flavors. Bon appetit!

Each tasting menu is \$125 per guest.

*Steak Tartare – egg yolk, tapioca cracker

Reuben Mille Feuille – smoked brisket, sauerkraut, russian dressing, rye

*French Onion Croquette – black barley, comté cheese, garum, egg yolk, dijon mustard

Fermented Potato Chip – French onion dip, paddlefish caviar

Herbed gougère with caramelized yeast



Heirloom Tomato – crispy beef belly, mayonnaise, brioche crumbs

Baby Lettuces – toasted garlic, sherry vinegar, mint

House Charcuterie – bresaola, brisket, salami cotto



Chef's Selection of grass-fed, grass-finished dry aged steak –
butchered in house, butter based

Frites & Aioli



Lentil Salad – nettle, walnut, fennel oil, pickled purple pearl onion, green goddess

Summer Squash – preserved lemon, xo, basil, crispy shallot



Comté Ice Cream – beet arroppe, beef fat cookie, pine nut

Boat Street Bread Pudding – golden raisin, fresh cream

*Consuming, raw, undercooked, or unpasteurized foods may increase foodborne illness risks.
Menu items may contain nuts and other allergens. Please let us know if you are allergic to anything.
Chef de Cuisine, Taylor Thornhill; Sous Chef, Justin Legaspi; General Manager, Caitlyn Edson