

## STARTERS

- Potato Chips – wildflower honey, sesame, buckwheat 7
- Wild Olives—green walnuts, baby apples and unripe plums in aromatic olive oil 8
- Bateau Salad—chickpeas, preserved vegetables, salami cotto, red wine-dijon vinaigrette 13
- \*Chicories—anchovy dressing, croutons, toasted garlic, parmesan cheese 14
- Beets—pickled elderflower, garlic oil, black garlic, tarragon 14
- \*Steak Tartare—paddlefish caviar, egg yolk, tapioca crackers 22
- Beef Liver Mousse—fruit paste, mustard, toasted brioche 12
- \*French Onion Croquettes— black barley, gruyere cheese, garum, egg yolk and dijon mustard 14



## SIDES

- Buttery Mashed Potatoes 11 as Aligot 17
- Frites & Aioli 9
- Asparagus – honey mustard sauce, soft egg, smoked trout roe, wild rice 16
- Brown Butter Braised Radishes – cumin, oregano, mint, smoked orange 11

## BUTTERS & EXTRAS

- Butters: Bone Marrow, Preserved Lemon & Brown Butter or Anchovy 3
- Ketchup, Aioli, Dijon Mustard



## BŒUF

*\* Our approach to preparing beef is about the whole animal. Steaks butchered in house, sold by weight & served à la carte with your choice of butter. See chalkboard for today's cuts. Please allow 40 minutes to 1 hour for steaks to be prepared.*



## CHEF'S TASTING MENU EXPERIENCE

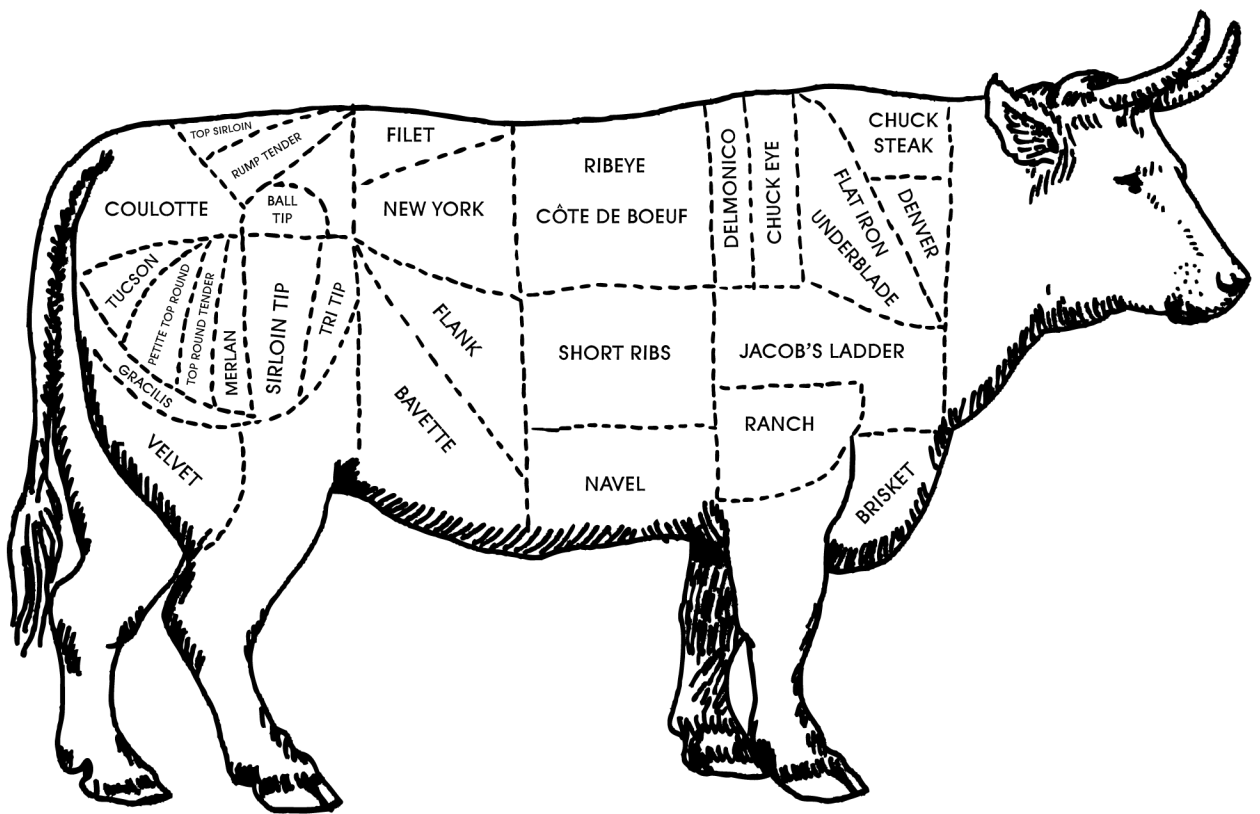
- \* 5 courses prepared for the whole table, 125 per person
- Wine pairings* 45 per person



*\*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: Keri D'Angelo \* Bar Manager: Jen Rae*



**BATEAU • 1<sup>ER</sup> BŒUF**