

AT THE RIVERSIDE

BOATHOUSE OPTION 2 | \$45

CHOICE OF 3 TAPAS

HEIRLOOM TOMATO SALAD

CURRY ROASTED CAULIFLOWER CAULIFLOWER PUREE | PICKLED RAISIN SPICED GRANOLA

HALLOUMI ROASTED BEETS | MIZUNA BALSAMIC DRIZZLE

MARINATED OLIVES

CHICKPEA HUMMUS SUNDRIED TOMATO PESTO HOUSE-MADE FLATBREAD

GUACAMOLE HOUSE-MADE FLATBREAD CRISPS

SMOKED FISH DIP CORNICHON ROASTED RED PEPPERS HOUSE-MADE FLATBREAD CHIPS

TORCHED BRIE DATES | WALNUTS | LAVENDER HONEY BALSAMIC CROSTINI

CHOICE OF 2 ENTREES

SPICED CHICKEN SAUSAGE CHICKPEAS | CURRY | RAISINS

CHICKPEAS | CURRY | RAISINS

LAMBCHETTA CAULIFLOWER PUREE | SHAVED FENNEL CITRUS | ENDIVE

SEAFOOD PENNE SHRIMP | OCTOPUS | MUSSELS | SPINACH ROMESCO SAUCE

BOATHOUSE CRAB CAKE

SOUS VIDE GRILLED FLANK STEAK CHIMICHURRI

MOROCCAN SPICED MEATBALLS ALMONDS | SPICY TOMATO SAUCE

CHARRED OCTOPUS ROMESCO | DUCK FAT POTATOES CHORIZO OIL

PAN SEARED SNAPPER TOMATO RELISH OLIVES | CAPERS | CRISPY ANCHOVY

SNAPPER CEVICHE CITRUS | MINT | RADISH | ENDIVE CALABRIAN CHILI | CHIPS

OVEN ROASTED WINGS Smoked Paprika | Balsamic Caramelized Onions

CHOICE OF 1 DESSERT

DESSERTS CHANGE DAILY

TAHINI COOKIE ICE CREAM SANDWICH FILLED WITH HOUSE-MADE OLIVE OIL ICE CREAM

S'MORES SHRAPNEL

FRIED DOUGH BITES TOASTED MARSHMALLOW GLAZE | NUTELLA GRAHAM CRACKER DUST | CHOCOLATE SAUCE

TURTLE BROWNIE SUNDAY WARM CASHEW AND CARAMEL | FUDGE BROWNIE VANILLA GELATO | TOASTED CASHEW CARAMEL SAUCE | CHOCOLATE SAUCE

DECONSTRUCTED KEY LIME PIE GINGER GRAHAM CRUST WHIPPED LEMON RICOTTA | SEASONAL BERRIES

For Parties of 12 or more guests, we recommend a pre-set menu to ensure timely service. Prices are based on two per person. Above prices do not include 22% service fee and 6% sales tax.

