

Valentine's Day

includes a glass of welcome bubbly. choose 1 from each course | \$80/pp, exclusively at Rocketts Landing

FIRST COURSE

OYSTERS ON THE HALF SHELL*

cocktail sauce, mignonette, hot sauce, lemon

CRISPY BRUSSELS SPROUTS ♥

calabrian chile, balsamic glaze

MAINE LOBSTER BISQUE

sherry cream, cayenne

JUMBO SHRIMP COCKTAIL 🍷

house-made cocktail sauce, horseradish

BOATHOUSE WEDGE SALAD

iceberg wedge, gorgonzola, buttermilk ranch, smoked bacon, parmesan crostino, heirloom tomato

SECOND COURSE

SAUTEED CHESAPEAKE ROCKFISH

celery root puree, pomegranate, wild mushrooms, truffle hollandaise

8 OZ FILET MIGNON* 🍷

yukon gold mashed potatoes, grilled asparagus, bordelaise

MUSHROOM & TRUFFLE CANNELONI ♥

wild mushrooms, ricotta, arugula, parmesan cream

8 OZ FILET OSCAR*

jumbo lump crab, yukon gold mashed potatoes, grilled asparagus, bearnaise

SEARED ATLANTIC SALMON

yukon gold mashed potatoes, grilled asparagus, bearnaise

BOATHOUSE CRAB CAKES

yukon gold mashed potatoes, grilled asparagus, whole grain mustard remoulade

ENTREE ENHANCEMENTS

add lobster tail +26 seared scallops +16 crispy jumbo shrimp +12 crab cake +16

THIRD COURSE

APPLE CRISP 🍷♥

cinnamon apples, oatmeal cookie crust, vanilla ice cream

CREME BRULEE 🍷♥

vanilla custard, caramelized sugar, mixed berries

DOUBLE DARK CHOCOLATE TART ♥

raspberry coulis, clementine, chantilly cream

CLASSIC ZOOKIE ♥

chocolate chip cookie baked rare, vanilla ice cream, whipped cream, chocolate sauce

theboathouse.com info@boathouserichmond.com follow us   @boathouse_va  Vegetarian  Gluten Free

Items marked with * may be cooked rare to well done and or may contain raw or undercooked ingredients. Consuming raw or undercooked poultry, seafood, shellfish, or fresh eggs, may increase your risk especially if you have certain medical conditions.