

# 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

### SEARED 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

### 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

### CHOCOLATE GATEAU ♥

chocolate cake, raspberry buttercream, raspberry coulis. fresh from the bakery at Can Can Brasserie

### CLASSIC ZOOKIE ♥

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

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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.