

Valentine's Day

choose 1 from each course | \$85/pp, exclusively at Rocketts Landing

FIRST COURSE

CHAMPAGNE ROASTED OYSTERS

caviar, champagne hollandaise,
potato gaufrette, chives

OYSTERS ON THE HALF SHELL*

cocktail sauce, mignonette, hot sauce, lemon

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

CRISPY BRUSSELS SPROUTS ♥

calabrian chile, balsamic glaze

SECOND COURSE

ENTREE ENHANCEMENTS

add lobster tail +26 seared scallops +16 crispy jumbo shrimp +12 crab cake +17

BOATHOUSE CRAB CAKES

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

GRILLED ATLANTIC SALMON

sauteed spinach, crispy mushrooms and capers,
roasted yukon gold potatoes, tomato basil butter

SAUTEED ROCKFISH

broccoli coulis, risotto cake,
roasted cherry tomatoes

FILET OSCAR*

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

CABERNET BRAISED BEEF SHORT RIB

truffled yukon gold mashed potatoes,
root vegetables, radishes, crispy onions

MUSHROOM & TRUFFLE CANNELLONI ♥

wild mushrooms, ricotta, arugula,
parmesan cream

THIRD COURSE

APPLE CRISP 🍷♥

cinnamon apples, oatmeal cookie crust,
vanilla ice cream

CREME BRULEE 🍷♥

vanilla custard, caramelized sugar,
mixed berries

RASPBERRY CHOCOLATE CAKE ♥

raspberry mousse filling, raspberry coulis,
vanilla ice cream. 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.

RL 2.6.26