

# HOLIDAYS AT THE BOATHOUSE

## BEGINNINGS

SEARED SCALLOPS WITH CAVIAR  
parsnip puree, parsley emulsion 26

---

*suggested pairing: arona sauvignon blanc*  
*glass: 13 / bottle: 38*

## MAINS

BRANZINO FILET  
jumbo lump crab, braised fennel,  
champagne beurre blanc, pomegranate jewels 32

---

*suggested pairing: the boathouse white blend*  
*glass: 13 / bottle: 38*

CABERNET BRAISED BEEF SHORT RIB  
truffled yukon gold potatoes, root vegetables,  
crispy onions, radishes 38

---

*suggested pairing: fableist wine co. cabernet sauvignon*  
*glass: 15 / bottle: 45*

## DESSERT

CAN CAN CHEESECAKE  
caramelized pecans, chocolate sauce,  
whipped cream 12

---

*suggested pairing: infantado tawny port*  
*3oz pour: 8*