



THE CANFIELD
SEAFOOD BOIL-\$49.95

Each Boil is served with House Made Vinaigrette Cole Slaw & Drawn Butter

Crab, Shrimp, Little Neck Clams, Yukon Gold Potatoes & Michigan Corn on the Cob; simmered with Old Bay, Garlic, & Butter Broth

GO ALL IN FOR \$89.95

Lobster Bisque, Canfield Seafood Boil,
5oz Lobster tail, & Dessert Selection

GO ALL IN FOR 2-\$199

(Includes)

2 Canfield Seafood Boils, 2 5oz Lobster Tails, 2 Lobster Bisque's, 2 Dessert Selections, & a bottle of Babich Sauvignon Blanc!

ADD ONS:

Lobster Bisque - \$9

Tobiko caviar crème fraiche

5oz lobster tail, served out of shell - \$29

Vanilla butter poached

Dessert - \$9

Selection will be presented to you by your Signature Server at the conclusion of your entrée course

\$29 Split entrée charge



Exclusively in The Whitney's Garden

Due to the nature of this event, there are no menu substitutions available. Reservations for The Canfield Seafood Boil are exclusive to the Garden ONLY. Seafood Boil is not available for Mansion or Balcony Seating. 4 course dinner menu is available upon request when you reserve Outdoor seating.