

Dine Out Boston - Winter/Spring

March 13th - March 26th

APPETIZERS

Potato Sunchoke Soup (A la Carte \$11)

Crispy Shallots, Herb Oil - GF

Suggested Wine Pairing: Paul Autard Cotes du Rhone 10

Grilled Romaine Salad (A La Carte \$11)

Blue Cheese Dressing, Bacon, Tomatoes, Chives - GF

Suggested Wine Pairing: Sterling Chardonnay, Napa 10

Shrimp Hush Puppies (A la Carte \$13)

Smoked Chili Aioli, House Pickles

Suggested Wine Pairing: Montana Rioja, Spain 9

ENTREES

Herb Crusted Hake (A La Carte \$25)

Spinach Meyer Lemon Risotto, Lobster Veloute

Suggested Wine Pairing: Martin Codax Albarino, Spain 8

Mushroom Ravioli (A La Carte \$22)

Roasted Mushrooms, Parmesan Cream, White Truffle Oil

Suggested Wine Pairing: Zolo Malbec, Mendoza 8

Brandt Farms Flanchet Steak (A La Carte \$26)

Steak Upgrade 10oz New York Strip Steak + \$10.00

Horseradish Cheddar Grits, Charred Broccolini - GF

Suggested Wine Pairing: 7 Deadly Zins Zinfandel, CA 10

DESSERT

Olive Oil Cake (A La Carte \$8)

House Made Ricotta, Blood Orange Coulis

Suggested Wine Pairing: M Trignon Muscat 10

Chocolate Crème Brulee (A La Carte \$8) GF

Raspberries, Pistachios

Suggested Wine Pairing: Graham's LBV Ruby Port 9

Chef's Choice Sorbet (A La Carte \$8) GF

Three Course Dinner Only \$36