

DINE OUT BOSTON

DINNER

Three Courses \$46

Appetizer

Prosciutto di Parma

baby arugula, shaved pecorino, cara cara oranges,
zest infused sicilian olive oil, lemon

Braised Lamb's Neck

grilled polenta, broccoli rabe, cherry pepper gremolata

Entrees

Pan Roasted Ocean Perch

butter & herb stuffed clams, pimento moida,
creamed spinach, tobacco onions

Duck Breast

rosemary & bacon braised white beans, mustard greens, confit
garlic toast with pickled red onion

Desserts

Carrot Cake

drumlin farms carrots, caramelized cream cheese,
macadamia nuts, bayleaf ice cream

Rhubarb Sorbet

seasonal housemade selection

Wines \$38

Cape Mentelle Sauvignon Blanc/Semillon, Margaret River,
Australia 2020

Jeanne Gaillard Syrah, Rhône Valley, France 2019



HARVEST