

DINE OUT BOSTON

LUNCH

Three Courses \$32

Appetizer

French Onion Soup

caramelized vidalia, leek & spring onion,
brûléed gruyère, toasted baguette

Insalata di Rucola

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

Entrees

Beer Battered Hake

handmade cavatelli mac & cheese,
locally grown pea tendrils, malt vinegar

Braised Lamb's Neck

grilled polenta, broccoli rabe, cherry pepper gremolata

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