DINE OUT BOSTON

March 1-6 & 8-13, 2020
DINNER MENU - $38 PER PERSON

Please choose one dish from each course below
Does not include tax or gratuity

STARTERS

Mini Iceberg Wedge - bacon lardons, bleu cheese
New England Clam Chowder
Grilled Bacon - macadamia nut butter, jalapeño apple gastrique

ENTREES

Signature Filet Mignon* - 8 oz.
Steak Tips* - ras el hannahout, romesco, shishito, mint and cilantro pesto
Three-Peppercorn Chicken - preserved lemon olive oil
USDA Prime Boneless New York Strip* - 8 oz., au poivre
Pan Seared Salmon - farro, crispy brussels sprouts, IrishAmerican Whiskey butter

DESSERTS

Chocolate Cake - Baileys Irish Cream, chocolate mousse, ganache
Coconut Cake - whipped cream, Malibu rum syrup, crisp tuile, shaved coconut

For beverage pairings, ask to see our “Cellar Steals” Specially Priced Wine Bottle List or Coravin Premium Wines By The Glass Selection

Before placing your order, please inform of any food allergy. Items may be cooked to order. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.