



DINE OUT BOSTON

FIRST

Watermelon gazpacho, ricotta salata, lemon verbena
or

Mussels, fennel bisque, pimento fougasse
or

Wild mushroom tartine, feta, vidalia onion, balsamic reduction
or

Garden greens, seasonal vegetables, peach, champagne vinaigrette

SECOND

Ricotta gnocchi, mint pistou, summer squash, pine nuts
or

Hake, tomato, eggplant, niçoise olive, parsley coulis
or

Statler chicken, sweet corn, artichoke, oregano jus
or

Flat iron steak, nectarine, romaine, sauce au poivre

THIRD

Honey panna cotta, oat streusel, strawberry sorbet
or

Chocolate roulade, coconut cremeux, calamansi gel
or

Goat cheese cake, almond sablé, praline cream
or

Selection of sorbet

38 PER GUEST

B I S T R O
du Midi

*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.