



DINE OUT BOSTON DINNER

FIRST

Watercress Soup, marcona almonds, feta

or

Chatham Mussels, guanciale cream, grilled fougasse

or

Kale & Mixed Greens, spring vegetables, maple vinaigrette

SECOND

Beetroot Gnocchi, aged goat cheese, pine nuts, basil

or

Codfish, chorizo, pea tendrils, romesco sauce

or

Giannone Chicken, green lentils, baby brussels, lavender jus

or

Bavette Steak, purple potato, pearl onion brûlée, horseradish butter

THIRD

Dulcey Ganache, blood orange coulis, milk chocolate crèmeux

or

Matcha Panna Cotta, passion fruit gel, black sesame ice cream

or

Brioche Beignet, dry caramel, espresso anglaise

38 PER GUEST

FEATURED DINE OUT BOSTON WINES - 38/BOTTLE

Sauvignon Blanc Blend, Château Peynaud, Bordeaux, 2016

Merlot/Cabernet Blend, Château Peynaud, Cabernet Blend, Bordeaux, 2015

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.