



DINE OUT BOSTON LUNCH

FIRST

Watercress Soup, marcona almonds, feta

or

Salmon Rilette, capers, grilled fougasse

or

Kale & Mixed Greens, spring vegetables, maple vinaigrette

SECOND

Beetroot Gnocchi, aged goat cheese, pine nuts, basil

or

Grilled Chicken Sandwich, fried green tomato, spicy mayo

or

Croque Monsieur, black forest ham, mornay, gruyère

THIRD

Dulcey Ganache, blood orange coulis, milk chocolate crémeux

or

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

OR TAKE SOME SWEETS TO GO...

A collection of

Strawberry Pâte de Fruits, Coconut Marshmallow & Matcha Pavlova

25 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.