



DINE OUT BOSTON DINNER

FIRST

Chilled Melon Soup, grapes, peaches, feta cheese

or

Mussels, coconut-vadouvan crème, heirloom tomato, grilled fougasse

or

Arugula & Endive Salad, summer vegetables, sherry vinaigrette

SECOND

Beetroot Gnocchi, aged goat cheese, pine nuts, basil

or

Hake, chanterelle mushrooms, sweet corn, fava beans, lemon verbena oil *

or

Giannone Chicken, green lentils, english peas, lavender jus

or

Bavette Steak, mushroom duxelles, puff pastry, hotel d'maitre de butter*

THIRD

Lemon Tart, basil, strawberry sorbet

or

Hazelnut Mousse, feuilletine, coconut-lime sorbet

38 PER GUEST

FEATURED DINE OUT BOSTON WINES - 38/BOTTLE

Rosé, Hecht & Bannier, Languedoc, 2017

Sauvignon Blanc Blend, Château Peynaud, Bordeaux, 2016

Merlot/Cabernet Blend, Château Peynaud, 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.