



DINE OUT BOSTON LUNCH

FIRST

Chilled Melon soup, grapes, peaches, feta

or

Salmon Rilette, capers, grilled fougasse

or

Arugula & Endive Salad, summer vegetables, sherry vinaigrette

SECOND

Beet Gnocchi, aged goat cheese, pine nuts, basil

or

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

or

Croque Monsieur, black forest ham, mornay, gruyère

THIRD

Lemon Tart, basil, strawberry sorbet

or

Hazelnut Mousse, feuilletine, coconut-lime sorbet

OR TAKE SOME SWEETS TO GO...

A collection of

Apricot Pâte de Fruits, Blackberry Marshmallow & Matcha Pavlova

25 PER GUEST

FEATURED DINE OUT BOSTON WINES - 38/BOTTLE

Rosé, Hecht & Banner, Langeudoc, 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.