



DINE OUT BOSTON LUNCH

FIRST

Spring Garlic Soup, marcona almonds, prosciutto, asparagus

or

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

or

Arcadian Mixed Greens, early spring vegetables, sherry vinaigrette

SECOND

Stinging Nettle Gnocchi, feta cheese, hazelnuts, mint

or

Hake, English peas, fregola sarda, blood orange, parmesan emulsion*

or

Croque Monsieur, black forest ham, mornay, gruyère

THIRD

Dark Chocolate Panna Cotta, orange tuile, blackcurrant sorbet

or

Vanilla Bean Cheesecake, salted caramel, coffee ice cream

or

TAKE SOME SWEETS TO GO...

A collection of

plum pâte de fruits, raspberry marshmallow, and matcha pavlova

25 PER GUEST

FEATURED DINE OUT BOSTON WINES – 38 PER BOTTLE

Rosé of Zweigelt, Landhaus Mayer, Austria, 2018

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.



DINE OUT BOSTON DINNER

FIRST

Spring Garlic Soup, marcona almonds, prosciutto, asparagus

or

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

or

Arcadian Mixed Greens, early spring vegetables, sherry vinaigrette

SECOND

Stinging Nettle Gnocchi, feta cheese, hazelnuts, mint

or

Hake, english peas, fregola sarda, blood orange, parmesan emulsion*

or

Giannone Chicken, wild mushroom risotto, lavender jus

or

Hopkins Farm Braised Lamb, polenta, baby carrots, pistachio gremolata*

THIRD

Dark Chocolate Panna Cotta, orange tuile, blackcurrant sorbet

or

Cranberry Almond Frangipane, oat streusel, rosemary ice cream

or

Vanilla Bean Cheesecake, salted caramel, coffee ice cream

38 PER GUEST

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Merlot/Cabernet Blend, Château Peynaud, Bordeaux, 2015

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