

CHEF'S SEASONAL TASTING MENU

"SPRING ON THE GARDEN"

"I LOVE SPRING - THE THOUGHT OF WARM WEATHER, FLOWERS BLOOMING AND KNOWING SUMMER IS AROUND THE CORNER. BEST OF ALL, THE PRODUCTS ARE ENDLESS. FROM MOREL MUSHROOMS, TO WILD RAMPS, EVEN SOFTSHELL CRABS, THERE ARE SO MANY INSPIRATIONS THAT HELP ME CREATE MENUS. HERE AT BISTRO DU MIDI WE'RE OFFERED ONE OF THE BEST VIEWS OF SPRING: THE BOSTON PUBLIC GARDEN. SOMETIMES DURING THE DAY I TAKE WALKS THROUGH THE PARK; COLORFUL TULIPS AND FRESH GREENERY FEED MY CREATIVITY. WITH "SPRING ON THE GARDEN" I INTEND TO DELIVER MY PASSION FOR THIS SEASON'S BEST INGREDIENTS.

PLEASE ENJOY!" - *Robert Sisca*

YELLOWFIN TUNA CRUDO, WILD SORREL, FIDDLE HEADS, FRESH WASABI

Henriot, Brut Souverain, Champagne NV

JUMBO WHITE ASPARAGUS, IBERICO HAM, RHUBARB, GREEN ALMONDS, WHITE STURGEON CAVIAR

Nigl, Freiheit, Gruner Veltliner, Kremstal, Austria 2017

CRISPY SOFT SHELL CRAB, CHORIZO, MOREL MUSHROOMS, ARUGULA RABE, SAFFRON AIOLI

La Chablisienne, Cote de Lechet 1^{er} Cru, Chablis, Burgundy 2015

SEARED HUDSON VALLEY FOIE GRAS, GREEN STRAWBERRIES, WHITE CHOCOLATE FOIE GRAS TRUFFLE

Domaine Zind-Humbrecht, Gewurztraminer, Calcaire, Alsace 2016

HOPKINS FARM LAMB, GRILLED LOIN, DOPPIO RAVIOLI, RAMPS, HUCKLEBERRY

Domaine du Vieux Telegraph, La Crau, Châteauneuf-du-Pape, Rhône 2016

HAZELNUT MOUSSE, FEUILLETINE, COCONUT-LIME SORBET

Castelnan de Suduiraut, Sauternes, Bordeaux 2012

Tasting Menu 125

Wine Pairing 75

B I S T R O *du Midi*

CHEF DU CUISINE: JOSUE LOUIS

CHEF PARTNER : ROBERT SISCA

*Denotes raw or undercooked food. 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.

DINNER

CRU

Lamb Tartare, pine cone syrup, wild sorrel, spruce tip mustard*	16
Tuna Tartare, fresh wasabi, pekin duck cracklings, yuzu dashi*	19
Crudo Tasting, chef's daily inspiration*	mkt
Selection of Oysters, mandarin mignonette*	21
Petite or Grand Plateau, selection of assorted shellfish*	39/99
White Sturgeon or Osetra Caviar, blinis, traditional accompaniments*	65/99

PREMIERS PLATS

Spring Garlic Soup, marcona almonds, chorizo, asparagus	14
Arugula & Endive Salad, hazelnuts, seasonal vegetables, white balsamic	13
Frisée & Bibb Lettuce, duck prosciutto, bacon, farm egg, haricots verts	15
Spanish Octopus, sesame, apricots, bok choy, plankton	21
Foie Gras Terrine, strawberry, gooseberry, white chocolate-foie gras truffle	24
Charcuterie Selection, house accompaniments	23
Stinging Nettle Gnocchi, cricket creek farms feta, pine nuts, mint	22
Black Pepper Tagliatelle, scituate lobster, grapefruit, vanilla lobster jus	26
Doppio Ravioli of Hopkins Farm Lamb, chèvre, cumin, huckleberry	25

MER & TERRE

Crusted Halibut, manila clams, arugula rabe, pepperoncini*	38
Black Sea Bass, pork belly, pea tendrils, spring pea-carbonara emulsion*	36
Faroe Island Salmon, rhubarb, asparagus, fiddleheads, green onion soubise*	34
Bouillabaisse du Midi, lobster, shrimp, calamari, mussels	41
Crystal Valley Chicken, wild ramp risotto, morels, lemon verbena jus	29
Crescent Farms Duck Breast, cherry puree, turnips, chamomile duck jus*	36
Brandt Ribeye, parsnip, rainbow chard, smokey bleu "béarnaise"*	46
Filet Mignon, gem lettuce, romesco, almonds, sauce au poivre*	48

LÉGUMES & POMMES DE TERRE

Fingerling Potatoes, duck fat, cracklings, calabrian aioli	9
Polenta Frites, curried yogurt, parmesan	10
Wild Mushrooms, parmesan, white anchovy gremolata	12
Pommes Frites, espelette	8
Sugar Snap Peas & Fiddleheads, prosciutto, spring onions, almonds	11

B I S T R O *du Midi*

CHEF DU CUISINE: JOSUE LOUIS

CHEF PARTNER: ROBERT SISCA

*Denotes raw or undercooked food. 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.