

CHEF'S SEASONAL TASTING MENU

Winter on The Garden

Winter brings some of the most special ingredients. I get outside as much as possible, even during the cold New England months. Cold winter days in Boston call for braised meats, warm soups and citrus. Winter black truffles from Perigord France is one of my favorites of the season. Winter is all about spending time with friends, family over a great meal and glass of wine. Please enjoy!

CHEF ROBERT SISCA



Nantucket Bay Scallop Crudo winter black truffle, blood orange, squid ink crumble*
J. Lassalle Brut Preference, Champagne, France NV

Iberico de Bellota Jamon black truffle gougères, meyer lemon, pan con tomate
Trimbach Riesling, Alsace, France 2020

Seared Foie Gras black truffle arancini, apple, pomelo foie jus
Champalou, Vouvray, 2020

Black Truffle Tagliatelle cultured butter, parmigiano, chives, fresh black winter truffles
Dominique Gruhier, Bourgogne Epineuil, France 2019

Prime NY Strip Loin black truffle potato dauphinoise, wild mushrooms, ossetra béarnaise*
Duluc de Branaire-Ducru, Saint Julien 2015

Cassis Crémeux, champagne mousse, black truffle ice cream
Jean Filloux Vieux Blanc, Pineau des Charentes, France



Tasting Menu 150 | Wine Pairing 75

*We kindly ask the entire table to participate in the same menu format.
Wine pairings are optional.*



CHEF PARTNER *Robert Sisca*

SOMMELIER *Andrew Thompson*

*The Commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health and increase the risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.