



DINE OUT BOSTON LUNCH

FIRST

Venison Terrine, pickles, assorted olives, chardonnay mustard

or

Black Truffle Cauliflower Soup, wild mushrooms, winter squash, pomelo

or

Arugula & Endive Salad, hazelnuts, seasonal vegetables, sherry vinaigrette

SECOND

Salmon & Tuna Crudo, quinoa, beets, avocado, pimento aioli*

or

Poulet Frites, statler breast, arugula, truffle parmesan frites

or

Prosciutto & Goat Cheese Sandwich, baby kale, quince mustard

THIRD

Yuzu Chocolate Cheesecake, dulce de leche, citrus snow, mango ice cream

or

Lemon Almond Frangipane, oat crumble, vanilla bean anglaise, rhubarb sorbet

OR TAKE SOME SWEETS TO GO...

Chocolate Chip Cookie & Valrhona Dark Chocolate Brownie

25 PER GUEST

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

Venison Terrine, pickles, assorted olives, chardonnay mustard

or

Black Truffle Cauliflower Soup, wild mushrooms, winter squash, pomelo

or

Arugula & Endive Salad, hazelnuts, seasonal vegetables, sherry vinaigrette

SECOND

Chestnut Gnocchi, baby brussels, meyer lemon, manchego cheese

or

Hake, mussels, broccoli rabe, spicy crab tomato broth*

or

Giannone Chicken, farro risotto, leek brûlée, marjoram jus

or

Bavette Steak, romesco, treviso, blood orange, maître d'hôtel butter*

THIRD

Yuzu Chocolate Cheesecake, dulce de leche, citrus snow, mango ice cream

or

Lemon Almond Frangipane, oat crumble, vanilla bean anglaise, rhubarb sorbet

38 PER GUEST

B I S T R O *du Midi*

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