



DINE OUT BOSTON DINNER

AUGUST 5 - 10 & 12 - 17

ENJOY OUR 3-COURSE MENU FOR \$38 PER GUEST

APPETIZER

Chilled Caviar Soup
Maine Lobster Meat,
Roast Egg

Tomato Carpaccio
Cucumber, Onion,
Cilantro Dressing,
Micro Arugula, Jalapeños

Burrata & Peachella di Parma
Heirloom Tomatoes, Basil,
Aged Balsamic

ENTREE

Filet Mignon 4 oz
Warm Potato & Mushroom Salad,
Chimichurri
Upgrade to Filet 8 oz: \$10
Add Drink: \$17

Chicken Milanese
Oven-Roasted Tomatoes, Tomato
Brodo, Cornflour,
Parmesan, Basil, Arugula

Shredfish
Butter Summer Salad,
Oregon Yellowfin, Potato Wedge

House Ricotta Farfalle
Tomatoes, Basil Oil, Baby
Arugula, Oven-Dried Tomatoes,
Shaved Parfa Pecorino

DESSERT

Capuccino Creme Brulee

Raspberry Sorbet
Roast Lemon Ice Cream

VEGETARIAN DINE
AVAILABLE

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Menu may be
subject to
change.

Menu price does not include beverages, tax or gratuity.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.