



# 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,  
Egg Oil

**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 Fuffa Pecorino

## DESSERT

**Capuccino Creme Brulee**  
  
**Raspberry Sorbet**  
Red Green Tea Gelato

**VEGETARIAN CHICKEN**  
MILANISE  
**VEGETARIAN FISH**  
CHICKEN  
MILANISE  
**VEGETARIAN BURRATA**  
DESSERT

**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.