

DINE OUT BOSTON

TWO COURSES

22

THREE COURSES

27

*first course
choice of:*

CHILLED LOBSTER CONSOMMÉ
tomato, radish

'18 TISSOT ROSÉ
Bugey, France

14

PANZANELLA SALAD
heirloom tomato, herbed foccacia croutons

**ISASTEGI
SAGARDO NATURALA**
Cider, Basque, Spain

10

*second course
choice of:*

ROASTED HAKE
yellow pepper + saffron coulis

**'18 FAMILLE LIEUBEAU 'CONFLUENT
CHATEAU DE L'AULNAYE'**
Muscadet Sèvre et Maine, France

14

GARLIC + LEMON CHICKEN
fennel pesto

**'18 CLEMENS BUSCH 'MARIENBURG'
RIESLING KABINETT**
Mosel, Germany

20

*third course
choice of:*

FARMER'S MARKET TART
mixed berries

BLUEBERRY ICE CREAM
blue basil

'16 CASTELNAU DE SUDUIRAUT
Sauternes, France

16