

DINE OUT BOSTON

TWO COURSES

22

THREE COURSES

27

*first course
choice of:*

LITTLE GEM SALAD

smoked mozzarella, crouton, lemon dressing

BUTTERNUT SQUASH + LOBSTER BISQUE

curried crème fraîche



*second course
choice of:*

SMOKED SALMON PÂTÉ

everything bagel, cucumber, avocado

SPAGHETTI + MEATBALLS

Parmigiano Reggiano



*third course
choice of:*

CARROT CAKE

cream cheese frosting

STRACCIATELLA ICE CREAM

**Join us for our
Bordeaux Wine Dinner**

Monday March 27th @ 6:30pm

*Welcome reception and 4-course dinner + wine pairings
by Tom Schlesinger-Guidelli + Scott Weinstein*

\$175 per person

(not including tax, gratuity + kitchen appreciation fee)

LIMITED AVAILABILITY

PRE-PURCHASED RESERVATION REQUIRED