

**DINE OUT BOSTON**  
**AUGUST 6<sup>TH</sup> – AUGUST 18<sup>TH</sup>**  
**\$38, 3 COURSES**

PAIR ALL 3 COURSES WITH WINE FOR AN ADDITIONAL \$18

## **Appetizer**

**Chilled Corn Soup** | Local Jonah Crab Salad | Avocado  
Sweet Paprika Oil

*Chardonnay - Carmel Road - Monterey - CA - 2015*

**Kale Salad** | Peaches | Golden Raisins  
Sunflower Seeds | Herbed Buttermilk Dressing

*Grenache Rose - Arrumaco - Spain - 2016*

**Thai Mussels** | Tom Yum Style

Thai Chili | Cilantro | Scallions

*Gruner - Landhaus Meyer - Austria - 2015*

## **Entree**

**10oz Boston Chops Bone-In Filet\*** (add \$10) | Tomato  
Grilled Fennel | Fingerling Potatoes | Bordelaise Sauce

*Bordeaux - Chateau Dubourg - St Emilion - France - 2012*

**Dill & Horseradish Crusted Salmon** | Chilled Israeli Couscous

Roasted Red & Yellow Peppers | Pickled Banana Peppers

Cucumber | Tomato | Sorrel Aioli

*Sauvignon Blanc - Cono Sur - Chile - 2016*

**Hanger Steak Frites** | Rosemary French Fries | Arugula

Natural Jus

*Cabernet - Yalumba - South Australia - 2014*

**House-made Chicken Sausage & Orecchiette Pasta**

Tomato | Arugula | Pecorino | Basil

*Pinot Noir - Rickshaw - CA - 2013*

## **Dessert**

**Passionfruit Cheesecake** | Passionfruit Coulis

*Moscato - Electra - CA - 2015*

**Malted Chocolate Semifredo** | Raspberry Coulis | Shaved Chocolate

*10 Year Tawny Port - Graham's - Portugal*