



DINE OUT BOSTON

– STARTERS –

Grilled Pear

red endive salad, honey, gorgonzola toast

2015 Wilmm, Gewurztraminer, Reserve, Alsace, FRA

Seabass Carpaccio

fennel, cara cara oranges, pollen

2013 Charles Sparr, Pinot Blanc, Tradition, Alsace, FRA

Steamed Mussels and Clams

housemade pancetta, sunchoke broth

2015 Bodegas Gerardo Mendea, Godello, Monterrei, SPA

– ENTREES –

Pain de Mie Crusted Arctic Char

baby spinach salad, sauce vierge

2015 Galerie, Sauvignon Blanc, Naissance, Sonoma, CA

Kale and Goat Cheese Ravioli

sautéed mushrooms, garlic confit, toasted pinenuts

2014 Wasem, Spatburgunder, Pinot Noir, Rheinhessen, DEU

Herb-Stuffed Lamb Belly

buckwheat couscous, eggplant, olives, preserved lemon

2014 La Ferme du Mont, Côtes du Rhône, FRA

\$28 PER PERSON

OPTIONAL \$16 WINE PAIRING

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please inform your server of any allergies prior to ordering. *An 18% gratuity will be added to parties of 6 or more.