



-APPETIZER-

Grilled Octopus

San Marzano Tomato Sauce, Grilled Toast

2018 FRA Domaine La Garrigue, Cuvée Romaine, Côtes du Rhône \$13

Watermelon Salad

Goat Cheese, Candied Pecans, Raspberry-Peppercorn Vinaigrette

2019 Pazo de Villarei, Albariño, Rías Baixas, ESP \$14

-ENTRÉE-

Prosciutto-Wrapped Monk Fish

Cauliflower Purée, Mustard Greens, Butternut Squash, Apple Cider Gastrique

2020 ITA Villa Bucci, Verdicchio dei Castelli di Jesi Classico \$15

Grilled Strip Steak

Potato Croquette, Baby Carrots, Brandy Peppercorn Sauce

2018 ZAF Stark-Condé, Cabernet Sauvignon, Stellenbosch \$15

-DESSERT-

Cheesecake

Lemon-Strawberry Compote

Lustau Dry Amontillado Sherry \$10



DINEOUTBOSTON.COM

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

***Before placing your order, please inform your server if a person in your party has a food allergy.*