

~Boston Restaurant Week Dinner Menu~

March 14-19, 2010

March 21-26, 2010

\$33.10 per person

~Appetizers~

Butternut Squash Bisque

House Salad

*Romaine Hearts, with Candied Almonds, Red Peppers, Onion,
English Cucumber, Goat Cheese, Edamame with Lemon Olive Vinaigrette*

Seared Scallops

Arugula Salad and Chive & Chili Oil

~Entrees~

Chicken Sorrentino

*Chicken Breast in Egg Wash, Layered with Cured Ham, Spinach, Mushrooms,
Mozzarella Cheese with Lemon, Wine, & Garlic Fingerling Potato*

Pan Seared 14 oz. dry aged New York Strip Steak

*Seared with Chimichurri & Rich Veal Jus,
Fingerling Potato, Asparagus & Roasted Red Pepper*

5 Pepper Tuna

*Pepper Seared Yellow Fin Tuna with Wasabi, Sriracha,
Mashed Potato, Fried Leeks & Asparagus*

Black Forrest Risotto

Wild Mushroom Risotto with Chive Oil

~Desserts~

Fresh Seasonal Fruit Tart

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Cheesecake of the Week

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Coffee, Tea and Decaffeinated Coffee

~Taxes and Gratuity Not Included~