



SUMMER WINTER

CHEFS CLARK FRASIER and MARK GAIER  
Chef de Cuisine Tyson Podolski

BOSTON RESTAURANT WEEK WINTER 2010

March 15<sup>th</sup>-19<sup>th</sup>

**DINNER**

*First Course*

Pork and Scallion Pot Stickers  
Ginger Soy Dipping Sauce, Beijing Cabbage

OR

Greek Style Chopped Salad  
Farm house Feta, Olives, Chic Peas, Tomatoes, Cucumbers  
Oregano-Mustard Vinaigrette

*Second Course*

Braised Beef Short Ribs  
Celeriac Puree, Winter Mushrooms, Crispy Shallots

OR

Grilled Shrimp and Pho  
Miso Broth, Bean Thread Noodles, Asian Herbs

*Third Course*

Lemon Pound Cake  
Garden Thyme Scented Raspberries, Lemon Mousse

OR

House Made Chocolate S'mores Brownies  
Espresso Cream

~33.10~

