



SUMMER WINTER

CHEFS CLARK FRASIER and MARK GAIER  
Chef de Cuisine Tyson Podolski

BOSTON RESTAURANT WEEK WINTER 2010

March 22<sup>nd</sup> - 26<sup>th</sup>

**DINNER**

*First Course*

Truffle Scented Cauliflower Soup  
Aged Vermont Cheddar Croutons, Greenhouse Chive Oil

OR

Greenhouse Greens  
Balsamic Roasted Strawberries, Vermont Cheddar  
Drizzle of Extra Virgin Olive Oil, Spiced Almonds

*Second Course*

Steelhead Trout on Cedar  
Jasmine Rice, Roasted Carrots, Chimichurri

OR

Northern Thai Style Red Curry  
Pulled Chicken, Traditional Accompaniments

*Third Course*

Chocolate "Pudding" Parfait  
Peanut Butter Brownies, Caramel Sauce

OR

Panna Cotta  
Pineapple and Greenhouse Basil Soup

~33.10~

