



SUMMER WINTER

CHEFS CLARK FRASIER and MARK GAIER
Chef de Cuisine Tyson Podolski

BOSTON RESTAURANT WEEK SUMMER 2010

August 16th-20th

DINNER

First Course

Smoked Duck Breast Salad
Fresh Mozzarella, Baby Spinach
Roasted Cherry Balsamic Vinaigrette

OR

Jeremiah's Crispy Okra
Tomatoes, Pesto, Applewood Smoked Bacon
Farm Stand Chevre

Second Course

Grilled ½ Misty Knoll Chicken
White Peach- Chipotle Salsa, Chive Mashed Potatoes

OR

En Papillote of Striped Bass
Local Vegetables, Madras Curry Butter
Jasmine Rice

Third Course

Chocolate Raspberry Layer Cake
Macerated Raspberries

OR

Blueberry Short Cake
Almond Thyme Biscuit, Lemon Mousse

~33.10~

