



SUMMER WINTER

CHEFS CLARK FRASIER and MARK GAIER
Chef de Cuisine Tyson Podolski

BOSTON RESTAURANT WEEK SUMMER 2010

August 23rd - 27th

DINNER

First Course

Heirloom Tomato and Summer Bean “Bruschetta”
Ricotta Salada, Garden Basil, Red Onion Vinaigrette

OR

Green House Garden Salad
Peaches, Prosciutto, Fresh Mozzarella
Garden Herb Truffle Vinaigrette

Second Course

Slow Roasted Steelhead Trout
Shitake, Bok Choy and Cashew Stir Fry
Jasmine Rice, Numb and Hot

OR

Grilled Kurobuta Pork Chop
Sautéed Summer Vegetables, Local Pee Wee Potatoes
Blackberry Tarragon Gastrique

Third Course

Chocolate Pave
Peanut Butter Chantilly, Raspberries

OR

Upside Down Peach Cake
Hazelnut Whip Cream, Blackberry Coulis

~33.10~

