



SUMMER WINTER

CHEFS CLARK FRASIER and MARK GAIER
Chef de Cuisine Tyson Podolski

BOSTON RESTAURANT WEEK WINTER 2010

March 15th-19th

LUNCH

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

Chopped Beef Short Rib Sandwich
French Fries, Crispy Shallots, Blue Cheese- Mustard Aoli

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

~20.10~

