



SUMMER WINTER

CHEFS CLARK FRASIER and MARK GAIER
Chef de Cuisine Tyson Podolski

BOSTON RESTAURANT WEEK WINTER 2010

March 22nd - 26th

LUNCH

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

Clam and Scallop Po' Boy Sandwich
Cajun Dusted Potato Chips, Roast Garlic- Sambal Mayonnaise

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

~20.10~

