



SUMMER WINTER

CHEFS CLARK FRASIER and MARK GAIER
Chef de Cuisine Tyson Podolski

BOSTON RESTAURANT WEEK SUMMER 2010

August 16th-20th

LUNCH

First Course

Baby Spinach, Ricotta Salada, Spiced Peanuts
Roasted Cherry Balsamic Vinaigrette

OR

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

Second Course

Duck Confit Quesadilla
Roasted Peaches, Red Onions, Greenhouse Herbs
Fresh Mozzarella, Basil Sour Cream

OR

Lobster Cobb Salad
Fresh Corn, Cherry Tomatoes, Applewood Smoked Bacon
Cucumbers, Tarragon-Lemon Vinaigrette

Third Course

Chocolate Raspberry Layer Cake
Macerated Raspberries

OR

Blueberry Short Cake
Almond Thyme Biscuit, Lemon Mousse

~20.10~

