



# SUMMER WINTER

CHEFS CLARK FRASIER and MARK GAIER  
Chef de Cuisine Tyson Podolski

## BOSTON RESTAURANT WEEK SUMMER 2010

**August 23<sup>rd</sup> – 27<sup>th</sup>**

### LUNCH

#### *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*

New England Style Cod Cake “Burger”  
Red Pepper Mayo, Applewood Smoked Bacon  
Tartar Sauce, House Made Potato Chips

*OR*

Vietnamese Style Berkshire Ham Sandwich  
Spicy Pickled Greenhouse Vegetables, Cilantro Mayo  
Grilled Sourdough Bread, Hand Cut French Fries

#### *Third Course*

Chocolate Pave  
Peanut Butter Chantilly, Raspberries

*OR*

Upside Down Peach Cake  
Hazelnut Whip Cream, Blackberry Coulis

~20.10~

