



THE CAFÉ
DINNER

FIRST COURSES

- Poached Cold Shrimp, Spicy Tomato Sorbet \$12.00
Tea Cured Salmon, Cucumber Salad and Yogurt Sauce \$17.00
Mussels a la Marinière \$14.00
Roasted Vegetable Terrine with Beet Oil \$10.50
Pumpkin Risotto with Shredded Duck Confit \$12.00
Smoked Duck with Arugula, Chestnuts and Apple Compote \$15.50

SOUPS

- Roasted Squash Bisque with Maple Crème Fraiche \$6.50
The Ritz-Carlton, Boston Clam-Chowder \$6.50

SALADS

- Mixed Field Greens with Balsamic Vinaigrette and Pesto Croûtons \$7.50
Endive and Roquefort Salad with Toasted Walnuts \$11.00
Spinach Salad, Braised Bacon Vinaigrette \$8.00
Classic Caesar Salad, Reggiano Croûtons \$7.00
With: Chicken \$ 14.00 Shrimp \$ 16.00 or Lobster \$ 18.50

MAIN COURSES

- Filet of Halibut with Braised Endive and Cippolini Onions \$28.00
Brioche Crusted Scrod, Sauce Vert \$24.00
Seared Scallops on Citrus Mashed Potatoes, Horseradish Beurre Noisette \$27.00
Grilled Salmon Filet on Red Wine Rissotto \$28.00
New England Style Bouillabaisse \$29.00
Baked Pasta Handkerchiefs with Wild Mushrooms \$22.00
Penne Pasta, Fresh Tomato Sauce, Cepes and Tiny Veal Meatballs \$22.00
Sautéed Shrimp over Fresh Pasta with Bacon, Tomato and Mushrooms \$26.00
Roasted Rib-eye of Veal with Blanquette Vegetables \$35.00
Grilled Sirloin, Pommes Frites, Carrot Burgundy Sauce \$34.00
Beef Bourguignonne on Papardelle Pasta \$24.00
Duck Breast with Confit Leg, Roasted Pear and Parsnips \$35.00
New England Chicken Pot Pie \$18.00
Steamed or Broiled Maine Lobster, 2 Pounds or Larger / Market Price

SANDWICHES AND COLD PLATES

- Avocado with Roasted Peppers, Havarti Cheese on French Baguette \$ 12.50
Café Club Sandwich with Coleslaw \$ 11.00
Chicken Salad with Grilled Apples and Walnuts \$ 14.50
The Ritz-Carlton, Boston Lobster Salad \$ 24.00
The Ritz-Carlton Hamburger \$ 11.00

Massachusetts Meal Tax 5%

Fall 99/Dinner

THE RITZ-CARLTON SELECTION
WINE BY THE GLASS

CHAMPAGNE

- N.V. Perrier-Jouët, Grand Brut 21.00

WHITE WINE

- 1997 Chablis, Grossot 12.50
1997 Chardonnay, Ivan Tomas, Central Coast 8.75
1997 Chardonnay, Robert Mondavi, Napa Valley 14.50
1998 Chardonnay, Edna Valley 13.00
1997 Chardonnay, Westport Rivers 9.00
1997 Chardonnay, Chateau Woltner, Howell Mountain 11.00
1997 Chardonnay, Iron Horse, Green Valley 18.00
1997 Chardonnay, Byron Estate, Santa Barbara 16.00
1997 Bourgogne Blanc, Guy Bocard 13.00
1998 Fume Blanc, Ferrari-Carano, Sonoma County 10.00
1997 Pinot Gris, Reserve, Trimbach 10.50
1998 Pinot Grigio, Castello D'Albola 10.50
1997 Riesling, Winninger Bruckstuck, Kabinett, R. Richter 8.75

RED WINE

- 1996 Cabernet Sauvignon, Beringer, Knights Valley 17.00
1997 Cabernet Sauvignon, Ivan Tamas, Cenral Coast 8.75
1997 Cabernet Sauvignon, Estancia 11.00
1995 Cabernet Sauvignon, Renaissance 14.00
1997 Chianti Classico, Isole E Olena 12.50
1997 Merlot, St. Francis, Sonoma County 16.75
1997 Merlot, Estancia, Alexander Valley 11.00
1997 Pinot Noir, Robert Mondavi, Napa Valley 13.50

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3/00 Wine Menu

