

# The Great Ones Fall and Winter



The following are sandwiches, appetizers, salads and entrees created by a number of chefs of national renown. They have graciously consented to adorn our menu with their innovations. We at The Parish Cafe and Bar hope that you enjoy the creativity and integrity that go with such food.

## **Appetizers**

### **"Roasted Reggae Wings" / \$7.95**

A generous portion of baked roaster wings marinated in Jamaican jerk spices, fresh citrus and soy. Served with a banana, mango chutney.

### **Traditional New England Crab, Cod and Salmon Cakes / \$9.95**

Created by: **Daniel Bruce**, Executive Chef - The Boston Harbor Hotel, Boston

A blend of fresh Crab, Salmon and Cod lightly seasoned with chives, homemade mayo and fresh breadcrumbs. Sautéed and served warm over Arugula salad with baby tomatoes and a caramelized onion vinaigrette.

### **\*Pesto and Ricotta Raviolis / \$7.50**

Pan Fried pesto raviolis filled with Ricotta cheese and pesto served over sauteed spinach and topped with a roasted red pepper cream sauce.

### **Vegetable Potstickers / \$5.95**

Sautéed and served with sticky rice and an Asian dipping sauce.

### **\*Polenta with Vegetable Ragout / \$5.95**

Homemade polenta points served around a vegetable ragout consisting of tomatoes, eggplant, squash, peppers, onions and zucchini.

## **Salads**

### **Parishioners House Salad / \$5.25**

A mixed green salad topped with diced tomato and crumbled Blue cheese. Served with a garlic herb vinaigrette.

### **Arromatica Salad / \$7.50**

Created by: **Steve DiFillipo**, Chef/Owner - Davio's, Boston

A mixed leaf lettuce salad tossed with spicy roasted pecans & herbed croutons. Served with a zesty raspberry vinaigrette.

### **Culpo's Favorite / \$8.75**

Created by: **Peter Culpo**, Owner - Parish Cafe, Boston

Chef's Salad with tomato, smoked turkey, ham and Provolone cheese. Topped with Parmesan cheese and served with a garlic herb vinaigrette.

## **Entrees**

### **Andy's Lo Mein Noodles / \$9.95**

Created by: **Andy Husbands**, Chef/Owner - Tremont 647, Boston

Lo mein noodles sautéed with fresh assorted vegetables and tossed in a Hunan barbecue sauce.

### **Goat Cheese Raviolis / \$9.95**

Raviolis filled with goat cheese, served with sauteed asparagus spears and Jalapeno sausage tossed in a homemade marinara sauce.

### **Anago Bistro's Baked Vegetable Casserole / \$9.95**

Created by: **Bob Calderone**, Chef/Owner - Anago Bistro, Boston

Zucchini, tomato, red pepper, eggplant, onion, garlic and fresh herbs layered as a casserole. Served warm with crumbled Goat cheese over toasted French bread points.

### **Chipotle Meatloaf / \$11.95**

Created by: **Sean Simmons**, Chef/Owner - The Parish Cafe, Boston

Homemade baked meatloaf seasoned with chipotle peppers and fresh herbs. Served with garlic-mashed potatoes, gravy and roasted red onion.

#### **\*New Items**

**\*\*The Massachusetts board of health has determined that the consumption of rare or undercooked meats or fish could increase your chance of foodborne illness**

## **Winter Specials**

11/1 - 11/18	The L'Espalier - Created by <b>Frank McClelland</b> , Chef/ Owner - L'Espalier, Boston
11/19 - 12/2	Steve's Seared Scallops Salad - Created by <b>Steve Johnson</b> , Chef/ Owner - The Blue Room, Cambridge
12/3 - 12/16	The Benny - Created by <b>Ken Oringer</b> , Chef/ Owner - Clio, Boston
12/17 - 12/30	Biba's Steak and Blue - Created by <b>Lydia Shire</b> , Chef/ Owner - Biba, Boston
12/31 - 1/13	The Blue Ginger - Created by <b>Ming Tsai</b> , Chef/ Owner - Blue Ginger, Wellesley
1/14 - 1/27	The Schlow - Created by <b>Michael Schlow</b> , Chef/ Owner - Radius, Boston
1/28 - 2/17	Flour B.L.T. - Created by <b>Chris Parsons</b> , Executive Chef - Flour Bakery and Cafe, Boston
2/18 - 3/10	Paoli's Peasant Panini - Created by <b>Vinicio Paoli</b> , Chef/ Owner - Ristorante Toscano, Boston
3/11 - 3/31	The Lydia - Created by <b>Lydia Shire</b> , Chef/ Owner - Biba, Boston



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## Sandwiches

### The Burke / \$9.25

Created by: **Jim Burke**, Owner - The Tuscan Grille, Waltham

A generous array of Prosciutto, spicy Capicola, Sopresata and Provolone cheese. This Italian favorite is toasted in the oven with olive oil and paper-thin red onions. Served with a spicy pepper relish and homemade potato salad or cole slaw.

### The English / \$9.25

Created by: **Todd English**, Chef/ Owner - Figs/ Olive's, Charlestown

Baked almond-coated chicken breast served on Tuscan wheat bread with an avocado/ sour cream puree, marinated red onion, Casa de Roma cheese & Romaine lettuce. Topped with roasted almonds and accompanied by your choice of homemade potato salad or cole slaw.

### The Schlesinger / \$9.25

Created by: **Chris Schlesinger**, Chef/ Owner - East Coast Grille, Cambridge

Monterey Jack cheese on warmed banana bread, topped with smoked ham and mango chutney. This grill master's favorite is served with pickled ginger red cabbage.

### Norma's Zuni Roll / \$9.25

Created by: **Norma Gillaspie**, Chef/ Owner - Cottonwood Café, Boston

Smoked turkey breast, crisp bacon, chopped scallions, Dill Havarti cheese and cranberry chipotle sauce wrapped in a flour tortilla. Served warm with a side of homemade potato salad or cole slaw.

### Pudding Portabello / \$10.25

Created by: **Debra Hughes**, Chef/ Owner - Upstairs at the Pudding, New location to be announced

A Focaccia bread sandwich with whole Portabello mushrooms, Casa de Roma cheese, onion marmalade and a walnut & parsley pesto. Served with mixed greens, herb vinaigrette and a white bean salad.

### The Regal Regis / \$9.95

Created by: **Susan Regis**, Co-Chef - Biba, Boston

Sliced flank steak & Portabello mushrooms in a soy, scallion, balsamic marinade. Served on Parmesan crusted French bread with a side of homemade potato salad or coleslaw.

### The Alternative / \$8.95

Created by: **Chef Charlie T.** - Secret Entry. (Parts Unknown)

Fresh Tuna salad tossed with diced onions and a roasted red pepper mayonnaise. Served on a toasted French baguette with mixed greens, tomato, cucumber and an herb vinaigrette splash.

### The Rialto / \$11.95

Created by: **Jody Adams**, Chef/ Owner - Rialto, Cambridge; Red Clay, Chestnut Hill

Paper-thin Prosciutto, fresh Mozzarella, basil pesto and a basil, garlic, oil rub on white bread. Grilled to a golden brown and served with assorted greens, sundried tomatoes and a pine nut dressing.

### \*\*The Ambrosian / \$12.95

Created by: **Tony Ambrose**, Chef/ Owner - Ambrosia on Huntington, Boston

A grilled, chilled, **RARE** leg of lamb sandwich on Tuscan wheat bread with an Asian mayonnaise spread. Served with a peach, onion chutney and a cilantro minted salad.

### The Spicy Salamander / \$9.25

Created by: **Stan Frankenthaler**, Chef/ Owner - Salamander, Boston

Lightly breaded eggplant on Focaccia bread with roasted red peppers, roasted red onion and a spicy yogurt - Feta spread. Sided with greens, cucumbers and tomato in a garlic herb vinaigrette wash.

### Elephant Walking on Eggs - Sandwich from the Mountain / \$9.25

Created by: **Gerard Lopez**, Chef/ Owner - The Elephant Walk, Cambridge

An assortment of julienne vegetables sautéed with fresh Goat cheese and New England eggs. Served omelette style on a French baguette. Sided with assorted mixed greens, tomatoes and cucumbers in an herb vinaigrette wash.

### Henri's Veal Pastrami / \$9.95

Created by: **Paul O'Connell**, Chef/ Owner - Chez Henri, Cambridge

A slow roasted veal brisket thinly sliced and served warm on a hearty roll with a spicy mustard sauce. Sided with potato salad or cole slaw.

### \*The SDLT / \$10.25

Created by: **Geoff Gardner**, Chef - Sel De La Terre, Boston

A spice rubbed, smoked duck breast sandwich served on Caraway rye bread with lettuce, tomato and onion. Topped with a caper mayonnaise and sided with potato salad or cole slaw.

### \*The Carter / \$11.25

Created by: **Neal Carter**, Executive Chef - Fleming's Restaurant, Boston

A lump crab cake sandwich served on a bulky roll with fresh Boston lettuce and sliced vine ripe tomato. Topped with a homemade lime aioli and sided with cole slaw.

### \*The Limbo Schtick / \$12.50

Created by: **Charles Draghi**, Executive Chef - Limbo, Boston

A smoked Trout sandwich on toasted Brioche bread with Bibb lettuce and herbed sour cream. Garnished with a watercress, shaved fennel and parsnip salad and sliced apples.



# The Great Ones Martini List

Following are martinis, vodka-tinis, tequila-tinis and manhattans created by a number of bartenders of local renown. They have graciously consented to adorn our menu with their innovations. We at The Parish hope that you enjoy the creativity that goes with these drinks.

## Laurel L'orange Martini / 6.25

Created by: **Eryl Williams**, Laurel - Boston  
Stoli Ohranj, White Creme de Cacao and orange juice.  
Served chilled and straight up with an orange twist.

## Sex Kitten / 7.00

Created by: **Denise Badders**, Flash's - Boston  
A chocolate martini made with Ketel One, Godiva Dark and White Creme de Cacao. Served chilled and straight up.

## Prom Night Cherry / 7.00

Created by: **Peter White**, Tremont 647 - Boston  
A martini made with Absolut Citron, Calvados and Framboise. Served chilled, straight up and garnished with a cherry.

## Rat Poison / 6.25

Created by: **Kevin Pierce**, Luxor - Boston  
A fruity martini made with Absolut Mandarin, Chambord, Triple-Sec and splashes of fresh lime and cranberry juices. Served straight up sans garnish.

## Vox Negroni / 6.50

Created by: **Carah McLaughlin**, Vox Populi - Boston  
A variation of the original Negroni made with equal parts Ketel One, Sweet Vermouth and Campari. Chilled and served straight up with a burnt orange twist.

## The Obvious Sideshow / 6.50

Created by: **Sideshow/ Staples**, Parish Cafe  
A concoction made with Absolut Kurant, Grenadine and Roses lime juice with a splash of Sprite. Shaken hard 'til the biceps scream in pain, served straight up and garnished with a gummy.

## Polynesian Pleaser / 6.50

Created by: **Eddie Yee**, The Rattlesnake - Boston  
A chilled Stoli martini with Chambord, two splashes of cranberry and pineapple juices and a hint of lemon and lime. Shaken and served with a twist.

## The M. Cocktail / 6.75

Created by: **Moe**, The Franklin Cafe - Boston  
A Ketel One martini with just enough Chambord to create an inviting shade of pink.

## The Strawberritini / 6.25

Created by: **David Isa**, Clarke's - Boston  
A vigorously shaken Stoli Strasberi martini with splashes of Triple-Sec and cranberry juice. Served straight up and garnished with a fresh strawberry.

## BX's Lime Ricki / 6.50

Mystery Bartender.....The Land of Athol  
A Stoli Razberi martini with a squeeze of fresh lime juice and a drizzle of Chambord. Shaken 12 times and served straight up and naked - just like BX!!!

## The "Wee Man" / 6.50

Created by: **Mark Reynolds**, Parish Cafe - Boston  
Baileys Irish Cream, Green Creme de Menthe and White Creme de Cacao blended and surrounded by a chocolate sauce swirl. Served cold and straight up.

## One Eyed, One Horned Flying Purple People Eater / 6.50

Created by: **Cindy Lanni**, Parish Cafe - Boston  
A monstery drink made with Captain Morgan, Blue Curacao and splashes of Grenadine and cranberry, pineapple and orange juices. Shaken to a nice shade of purple, served up and garnished with a monster.

## Blue China / 6.50

Created by: **Emily O'Bannon / Ben Blanchard**, Pho Republic - Boston  
Equal parts Parrot Bay and Amaretto with Blue Curacao to color and splashes of cream, Cream of Coconut and orange juice. Served straight up - no garnish

## Boa Constrictor / 6.75

Created by: **Rob Mannke**, Bomboa - Boston  
A special blend of Galliano, Bacardi and Creme de Banana chilled with splash's of cranberry, orange and pineapple juices, served straight up.

## The Blue Cat Cosmo / 6.75

Created by: **Jay Leo**, Blue Cat Cafe - Boston  
A "Blue" cosmopolitan consisting of Bombay Sapphire, Blue Curacao and a splash of lime juice. Chilled and served up with a twist.

## Walking On Thin Ice In Mexico / 8.00

Created by: **Pete Baresi**, Toscano - Boston  
A chilled Hornitos tequila-tini with fresh lime and lemon juice. Crushed, not bruised, served straight up and garnished with lemon and lime twists.

## Southwestern Cosmopolitan / 8.00

Created by: **Robyn Pitchford**, Cottonwood - Boston  
A Cosmo prepared with Tres Generations tequila, Cointreau, lime juice and a splash of cranberry juice served chilled, straight up and garnished with an orange twist.

## Porter House Rules / 7.00

Created by: **Matt Sullivan**, Porter's - Boston  
A Maker's Mark manhattan made with ruby port.

## Jasmania Devil / 6.00

Created by: **George Makkas**, 29 Newbury - Boston  
A blend of Southern Comfort and Midori with splashes of sour mix and cranberry juice. Chilled and served straight up. Garnished with a cherry.

## The MoTito / 6.00

Created by: **Josh Childs/Cedric Adams**, Silvertone - Boston  
A Jim Beam manhattan, chilled and straight up with a dash of Bitters. No Vermouth, no fruit - just how Tito likes it.



## Champagne and Sparklers

Cristalino, Brut NV (Spain)	5.50	21.00	Korbel Brut 1/2 Bottle	19.00
Taittinger Brut La Francaise		78.00	Dom Perignon	135.00

## White Wine

### By The Glass:

Pinot Grigio, DiLenardo (Friuli) 2000	5.75	22.00
Fume Blanc, Hogue (Washington) 1999	6.25	24.00
Chardonnay, Stone Cellars (California) 2000	6.00	23.00
Chardonnay, Fetzer Barrel Select (Mendocino) 1999	7.95	31.00
Fume Blanc/Chardonnay, Hedges (Washington) 2000	7.25	28.00

### By The Half Bottle:

Pinot Grigio, Santa Margherita (Trentino) 1999	21.00
Sauvignon Blanc, Kenwood (Sonoma) 2000	16.00
Chardonnay, J. Lohr "Riverstone" (Monterey) 1999	19.00
Riesling, Trimbach (Alsace) 1999	23.00

### By The Bottle Only:

Pinot Blanc, Paraiso Springs (Monterey) 1998	34.00
Sauvignon Blanc, Groth (Napa) 2000	36.00
Sauvignon Blanc, Pouilly Fume, Domaine Fournier (Loire) 1998	38.00
Chardonnay, Kim Crawford, Unoaked (Marlborough Sounds, New Zealand) 2000	36.00
Chardonnay, Chateau Souverain (Sonoma) 1999	38.00
Blend, Beringer "Alluvium" Vin Blanc (Knights Valley) 1998	37.00
Blend, Caymus Conundrum (Napa) 2000	49.00

## Red Wine

### By The Glass:

Merlot, Dunnewood (North Coast) 1999	6.25	24.00
Cabernet Sauvignon, Salmon Creek (California) 1998	6.00	23.00
Shiraz, Stonehaven (Australia) 1999	6.50	25.00
Zinfandel, Cypress (California) 1999	7.00	27.00
Blend, Cline "Oakley" Vin Rouge (California) 2000	7.50	29.00

### By The Half Bottle:

Pinot Noir, Bethel Heights (Williamette) 1999	24.00
Chianti Classico, Rocca delle Macie (Tuscany) 1998	17.00
Zinfandel, Seghesio Family Vineyards (Sonoma) 1999	20.00
Cabernet, J. Lohr (Paso Robles) 1999	19.00

### By The Bottle Only:

Merlot, Bonterra (Mendicino) 1998	40.00
Cabernet, Ellen Landing (Australia) 1999	38.00
Shiraz, Salena Estate (Australia) 1999	30.00
Pinot Noir, Lange Winery (Williamette) 1999	41.00
Barbera D'Asti, Contratto "Panta Rei" (Piedmont) 1997	36.00
Zinfandel, Perry Creek "Zin Man" (El Dorado) 1998	33.00
Zinfandel, Terra D'Oro Old Wine Deaver Vineyard (Amador) 1998	44.00
Blend, Jekel "Sanctuary" (Monterey) 1996	52.00

## Beer

Hacker-Pschorr Weisse GER	5.95	Spaten Lager GER	3.75
Julius Echter GER	5.95	Heineken HOLL	4.00
Aventinus GER (wheat double bock)	9.25	Red Stripe JAM	3.75
Franziskaner Hefe-weiss GER	4.50	Rolling Rock PA	3.50
Blue Moon Belgian White CO	3.75	Foster's Oil Can AUS	6.50
Allagash Belgian White ME	4.25	Corona MEX	3.75
Sierra Nevada Pale Ale CA	4.50	Sapporo JAP	4.95
Smutty Nose Pale Ale NH	3.75	Pilsner Urquell CZE	4.75
Catamount Pale Ale VT	3.95	Warsteiner GER	3.75
Brooklyn Pennant Pale Ale NY	3.95	Czechvar CZE	3.95
Blue Heron Pale Ale NY	4.50	Harpoon Pilsner MA	3.75
Wolaver Brown Ale VT	3.75	Magic Hat Humble Patience (Irish Red) VT	4.25
Sam Smith Nut Brown Ale ENG	6.50	Fullers ESB ENG	4.95
Newcastle Brown Ale 18oz ENG	6.25	Harpoon ESB MA	3.95
Brooklyn Brown Ale NY	3.95	Anchorsteam CA	4.75
Ipswich Dark Ale MA	3.95	Chimay Rouge BEL	8.95
Magic Hat Fat Angel Ale VT	4.25	Chimay Bleu BEL	8.95
Red Tail Ale CA	4.50	Duvel BEL	8.95
Young's Double Choc. Stout 14.9oz ENG	4.50	Corsendonk (Abbey Brown Ale) BEL	8.95
Catamount Porter VT	3.95	Lindemans Framboise BEL	11.95
Anchor Porter CA	4.75	Lindemans Peche BEL	11.95
Sea Dog Blueberry Ale ME	3.75	Coors Lite CO	3.50
Sea Dog Raspberry Wheat ME	3.75	Amstel Light HOL	4.00
Brooklyn Lager NY	3.95	Miller Lite	3.75
Kingfisher Lager INDIA	4.75	Savanna Premium Dry Cider S. AFR	4.00