

10 HOLYOKE STREET

CAMBRIDGE, MA 02138

Up Stairs at the Pudding



617 864-1933

DEBORAH HUGHES &

MARY-CATHERINE DEIBEL

Proprietors

Saturday, October 8

Participating in the "Taste of Bordeaux in Boston", we are featuring wines by the glass: the dry, white Graves, 1993 Chateau Graviolle Lacoste for \$5.00, the rich, tannic Pauillac, 1990 Moulin de Duhiart for \$9.00, and the smooth, lovely Lalande-Pomerol, 1990 Chateau Bertineau St. Vincent for \$10.00. Look for the gorgeous Margaux, 1985 Chateau Malescot St. Exupery on our list.

First Course

Roasted Sweet Red Pepper Soup \$8.00

Roasted Wellfleet Littleneck Clams with Plum Tomato, Garlic,
Croutons and Thyme \$12.00

Scottish Wood-Smoked Salmon with Chive Cracker Flat Bread and
Vodka Creme Fraiche \$12.00

Grilled Lemon-Breaded Shrimp with Sage Brown Butter Sauce \$12.00

Grilled Pear, Kadota Figs and Dates with Sweet

Parma Ham and Aromatic Lavender Oil \$10.00

Grilled Vermont Quail and Flatbread on Wilted Local Garden Lettuces,
Glazed with Wild Mushroom Pan Juices \$12.00

Grilled Portabella Mushrooms with Parmesan, Lemon Juice, Cracked Black
Pepper and Extra Virgin Olive Oil \$10.00

Insalata Mista with Figs, Baked Chevre, Prosciutto, Pomegranate Seeds
and Roasted Garlic Vinaigrette \$10.00

Fettucine Bolognese \$10.00

Broiled Pemaquid Oysters with Pancetta, Cracked Black Pepper, Lemon
and Extra Virgin Olive Oil \$12.00

Tuscan Pizza with Asiago, Yellow Pear Tomatoes, Crimini Mushrooms,
Pancetta and Black Olives \$10.00



Entree

- Grilled Pheasant Basted with a Mustard Thyme Butter,
Served with Grilled Pancetta, Swiss Chard, Turnip Casserole
and Braised Pearl Onions \$24.00*
- Pan-Seared Salmon with Horseradish and Garlic Cream,
Served with Scallion Bread Pudding, Braised Baby Fennel,
and Spiced Eggplant Relish \$22.00*
- New York Sirloin Pepper-Crusted Steak with
Roquefort Marsala Sauce, Served with a Portabella Mushroom,
Spinach Saute, Glazed Shallots, and Potato Timbale \$27.00*
- Hand-Rolled Pappardelle Tossed in an Alpine Mushroom Sauce of Porcini,
Hen-of-the-Woods and Chanterelle \$19.00*
- Vermont Baby Lamb Loin Chop Pan-Fried in a Parmesan Cheese Breading,
Served with Cauliflower Bechamel, Flageolet Beans, Baby Carrots
and Parsnip Croquettes \$24.00*
- Three-Seed-Crusted Swordfish with Lime Ginger Compound Butter,
Served with Parsley Fritters and Vegetable Risotto \$24.00*
- Roasted Duck with Native Apple Cider Reduction Sauce, Served with Corn-
Wild Rice Fritters and Pear-Date Compote \$25.00*
- Pan-Fried Lobster on Grilled Semolina Pizzetta with Asiago and Brie Cheeses,
Fried Baby Carrots and Leeks, Fresh Fava Beans, and
Red Pepper Rouille, Glazed with Chervil Oil \$23.00*

Salad

- Mesclun Greens with Balsamic Vinegar and Extra Virgin Olive Oil \$8.00*
- Arugula with Roquefort, Sun-Dried Tomato and a Toasted Walnut Vinaigrette \$8.00*

Dessert

- Queen of Sheba with Toffee Sauce \$7.00*
- Marjolaine with Cointreau Creme Anglaise \$7.00*
- Pecan Roulade with Caramel Sauce \$7.00*
- Strawberries with Chantilly Cream \$6.00*
- Mocha Ice with Milk Chocolate Drizzle in a Bittersweet Chocolate Cup \$7.00*
- Apple Charlotte with Apricot Sauce \$7.00*
- Pear Frangipan Tart with Lemon Ice on a Puddle of Caramel \$7.00*

Coffee or Tea \$2.00 (Regular or Decaffeinated)

Espresso \$2.50 Cappuccino \$3.50 (Regular and Decaffeinated)

*Please consider our Tasting Menu, consisting of one choice
from each of the four categories, for \$42.00*

*Proprietors, Mary-Catherine Deibel and Deborah Hughes
Chef de Cuisine, Mark Newton*

*We will be open for a very special Thanksgiving dinner this year.
Please join us for Sunday Brunch from 12 p.m. to 2 p.m.
and our new Sunday Jazz Supper Club with live jazz beginning at 7:30 p.m.*