Saturday, October 8

Participating in the "Taste of Bordeaux in Boston", we are featuring wines by the glass: the dry, white Graves, 1993 Chateau Graville Lacoste for $5.00, the rich, tannic Pauillac, 1990 Moulin de Duhart 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 Little Neck 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 Pernaquid 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 Chanterelles $19.00

Vermont Baby Lamb Loin Chop Pan-Fried in a Parmesan Cheese Breading,
Served with Cauliflower Bechamel, Fjæraolet Beans, Baby Carrots
and Parsnip Croquettes $24.00

Three-Seed-Crusted Swordfish with Lime Ginger Compound Butter,
Served with Parsley Tritters and Vegetable Risotto $24.00

Roasted Duck with Native Apple Cider Reduction Sauce, Served with Corn-
Wild Rice Tritters and Pear-Date Compote $25.00

Pan-Fried Lobster on Grilled Semolina Pizzetta with Asiago and Brie Cheeses,
Fried Baby Carrots and Leeks, Fresh Java 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 Frangipani Tart with Lemon Ice on a Bed 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.