

EASTER

APPETIZER

LAKE MEADOWS DEVILED EGGS / *Dijon / Chives / Ikura* / 13

MATZO BALL SOUP / *Chicken Consommé / Parsnips / Heirloom Carrots / Dill* / 14

LOCAL BOSTON BIBB / *Lolla Rossa Salad / English Pea Crema / Fava Beans / Young Chickpeas / Speck* / 17

MAIN

BRAISED LAMB SHANK / *Pomegranate Seeds / Grilled Swiss Chard / Harissa Tahini* / 47

SLOW ROASTED HALIBUT / *Confit White Asparagus / Chervil / Sauce Vierge* / 49

16 OZ PRIME 35 DAY DRY AGED DELMONICO / *Caramelized Cippolini Onions / Poblano Romesco Sauce* / 64

SIDES

GRILLED BABY ARTICHOKE / *Tarragon / Sauce Gribiche* / 13

CONFIT GARLIC POMMES PUREE / *Crème Fraiche / Chives / Chicken Jus* / 12

DESSERT

RHUBARB CUSTARD PIE / *Oats / Honey-Almond Gelato* / 13

RICOTTA WALNUT CAKE / *Oporto Gelee / Spiced Honey Sauce / Walnut Tuile* / 13

PRIX FIXE MENU

THREE COURSES / *Select one appetizer, main course, side dish, and dessert* / 85
No substitutions please, supplemental charges may apply.

CHIEF CULINARY PARTNER, LAURENT TOURONDEL
EXECUTIVE CHEF, DANIEL GANEM
CHEF DE CUISINE, JOSE CASTILLO

A 20% service charge will be added to all checks

