Dine Out Boston Lunch Menu

August 23-26

$25 Three Courses $20 Two Courses

Watermelon Panzanella
Mozzarella, Olives & Basil

Or

Duck Confit Campanelle
Pickled Tomatoes, Hazelnut Gremolata
Whipped Feta

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Seared Cape Cod Bluefish
Mixed Grains, Heirloom Tomatoes, Pickled Shallots
Cilantro Cream

Or

Braised Pork Belly
Cous Cous, Summer Vegetables & Mint

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Birch Panna Cotta
Salted Birch Caramel & Hazelnut Soil

Or

Raspberry Sorbet
Sesame Tuile

[Please No Substitutions]

Dine Out Boston Lunch Menu

August 23-26

$25 Three Courses $20 Two Courses

Watermelon Panzanella
Mozzarella, Olives & Basil

Or

Duck Confit Campanelle
Pickled Tomatoes, Hazelnut Gremolata
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Seared Cape Cod Bluefish
Mixed Grains, Heirloom Tomatoes, Pickled Shallots
Cilantro Cream

Or

Braised Pork Belly
Cous Cous, Summer Vegetables & Mint

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Birch Panna Cotta
Salted Birch Caramel & Hazelnut Soil

Or

Raspberry Sorbet
Sesame Tuile

[Please No Substitutions]

Dine Out Boston Dinner Menu

August 22 to 26

$38 Three Courses $22 Wine Pairing

Watermelon Panzanella
Mozzarella, Olives & Basil
Sauvignon Blanc, *The Better Half,* Marlborough, New Zealand 2014

Or

Chickering Farms Veal Tagliatelle
Pickled Tomatoes, Hazelnut Gremolata
Whipped Feta
Landhaus Mayer, Grüner Veltliner
Vienna, Austria 2014

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Seared Icelandic Arctic Char
Mixed Grains, Heirloom Tomatoes, Pickled Shallots
Cilantro Cream
Pinot Noir, *Digioia-Royer,* Bourgogne, France 2013

Or

Braised Pork Belly
Cous Cous, Summer Vegetables & Mint
Villa des Anges, *Old Vines*, Rosé of Cinsault
Vin de Pays d'Oc, France 2015

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Birch Panna Cotta
Salted Birch Caramel & Hazelnut Soil
Graham's 10 Year Tawny Port

Or

Raspberry Sorbet
Sesame Tuile
Saracco, Moscato d'Asti
Piedmont, Italy 2014

[Please No Substitutions]

Dine Out Boston Dinner Menu

August 22 to 26

$38 Three Courses $22 Wine Pairing

Watermelon Panzanella
Mozzarella, Olives & Basil
Sauvignon Blanc, *The Better Half,* Marlborough, New Zealand 2014

Or

Chickering Farms Veal Tagliatelle
Pickled Tomatoes, Hazelnut Gremolata
Whipped Feta
Landhaus Mayer, Grüner Veltliner
Vienna, Austria 2014

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Seared Icelandic Arctic Char
Mixed Grains, Heirloom Tomatoes, Pickled Shallots
Cilantro Cream
Pinot Noir, *Digioia-Royer,* Bourgogne, France 2013

Or

Braised Pork Belly
Cous Cous, Summer Vegetables & Mint
Villa des Anges, *Old Vines*, Rosé of Cinsault
Vin de Pays d'Oc, France 2015

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Birch Panna Cotta
Salted Birch Caramel & Hazelnut Soil
Graham's 10 Year Tawny Port

Or

Raspberry Sorbet
Sesame Tuile
Saracco, Moscato d'Asti
Piedmont, Italy 2014

[Please No Substitutions]