



**GREATER BOSTON
CONVENTION & VISITORS BUREAU**

Press Contacts: Greater Boston Convention & Visitors Bureau: Larry Meehan, VP, Media Relations
Tel: 617- 867-8231, lmeehan@bostonusa.com **Stacy Shreffler, Media Relations Manager, Tel: 617-**
867-8203 sshreffler@BostonUSA.com; **The official site of Restaurant Week Boston® is**
www.BostonUSA.com/restaurantweek

Restaurant Week Boston® March 14-19 & 21-26, 2010
A sampling of menu choices

Complete menus for participating restaurants: www.bostonusa.com/restaurantweek.

Restaurant Week offers three prix-fixe menus, each with a choice of appetizer, entrée or dessert. Every participating restaurant offers at least one menu - some offer all three. These include: a **three-course dinner menu for \$33.10**, a **three-course lunch menu for \$20.10**, and a **two-course light lunch for \$15.10**. Diners can check www.bostonusa.com/restaurantweek to see if a participating restaurant is offering lunch, dinner, or both. Below you will find just a fraction of delicious lunch and dinner courses offered at more than 215 restaurants.

Dinner, 1st course:

- Rice Cracker Crusted Tuna Citrus-Chili Emulsion (**Market**)
- Fresh yellowtail thinly sliced and marinated in Ponzu sauce and olive oil topped with crispy rice and scallions (**Yoki**)
- Cousin Mark's Maine Sweet Shrimp, lemon, aioli, parsley (**Lineage**)
- Purée of sunchoke and fennel soup, confit fennel, pomegranate-peppercorn syrup, sunchoke chips (**Lucca Back Bay**)
- Housemade Charcuterie Plate Traditional Accompaniments (**Lumiere**)
- Choice of Oysters or Cherrystones on Half Shell Saffron Mignonette and Meyer Lemon Cocktail Sauce (**Rowes Wharf Sea Grille**)
- Baby Eggplant, ovals of fried Japanese eggplant with tomato sauce, Parmigiano, and basil, Carpaccio: rare, thin sliced filet mignon, shaved Parmigiano, truffle oil, lime juice; Rock Shrimp Risotto-chives, shiitake mushrooms, lemon, mascarpone; Short Rib Pasta Pillows-filled with slow cooked, melt in your mouth short ribs, finished with a cognac demi-glace (**Ristorante Damiano**)
- Spinach Salade chopped egg, tomatoes, turkey bacon, sheep's milk feta, lemon dressing (**Sandrine's**)
- P.E.I. Mussels Stewed in Basil, Slow Roasted Tomatoes, White Wine, Garlic, Butter (**Amelia's Trattoria**) Minestrone of slow braised beef tongue (**BiNA Osteria**)
- Lobster Bisque hearty broth, sherry and Maine lobster meat (**Fleming's Prime Steakhouse**)
- Zuppa di Cece pork & chick pea soup (**Tomasso Trattoria**)
- Crispy Tuna Wrapped with phyllo, avocado-cilantro salad, wasabe salt, and ginger-lemon vinaigrette (**Bistro 5**)
- Shortrib Shumai Dumplings Stuffed with Shredded Shortrib, Ground Kobe Beef and Roasted Onion, Served in Seasoned Broth; Thai Lobster 'Tom Ka Ghai' Soup- Fresh Lobster, Hot Chillies, Cilantro, Scallion, Coconut, Lemongrass, and Simmered in Creamy Coconut Milk (**Ecco**)
- Salmon Chowder with merguez and corn froth (**Bokx 109 American Prime**)
- Lobster Bisque, traditional recipe with a splash of sherry (**Hampshire House**)
- Crispy Fish Taco a la Playa with Avocado, Mango & Chipotle Salsa (**East Coast Grill**)

Dinner, 2nd course:

- Soy Ginger Steamed Fish, Chinese Sausage & Szechuan Mustard (**Ginger Park**)
- Grilled Sea Bass, Slow Cooked Fennel, Sauce Vierge (**Bistro du Midi**)
- Hibachi Yoki Trio, Sirloin steak, shrimp and chicken cooked on a hibachi grill and served on a hot sizzling plate with mixed vegetables and stir fried Soba noodles (**Yoki**)
- Anson Mills Polenta, early spring vegetables, parmesan (**Lineage**), Steelhead trout, confit potato, grapefruit, spicy spinach (**Lucca Back Bay**)
- Hooked Chatham Haddock House Cured Haddock Brandade, Green Olive Vinaigrette (**Lumiere**)
- Grilled Prime Filet Mignon Honey Mushrooms and Roasted Vegetables (**Rowes Wharf Sea Grille**)
- Filet Mignon-roasted with wild mushrooms and garlic, sweet balsamic glaze, olive oil potatoes (**Ristorante Damiano**)
- Roasted pork chop, hazelnut, smoked oyster brussel sprouts and quince (**Sensing**)
- Black Sesame Seed Crusted Scottish Salmon, Potato Gratin, Braised Fennel, Saffron Beurre Blanc; Fresh Fusilli, Braised Short Rib Bolognese, Shaved Grana Padano Cheese; Grilled Lamb Loin Chop, Amoigo, E.V.O.O. Whipped Potatoes, Swiss Chard (**Amelia's Trattoria**)
- Maltagliati-homemade chestnut pasta with chicken ragout and mushrooms (**BiNA Osteria**)
- Risotto with lobster meat, arugola and lobster cream (**Bricco**)
- Seared Scallops lobster cream sauce, puff pastry filled with sautéed fresh vegetables (**Fleming's Prime Steakhouse**)
- Honey & Hoisin Glazed Duck Confit sweet sticky rice, mango, cashews, young coconut milk; Mussel Frites Noilly Prat, lobster bisque, sauce gribiche, spicy fries (**Gargoyles on the Square**)
- Sea Scallop Risotto Baby spinach risotto and red Kuri squash (**Bistro 5**)
- Salmon Fillet 'Pan Roast' Salmon Fillet Roasted with Shallots, Prosciutto, Grapefruit Sections, Basil, Pinenuts Over White Wine Risotto (**Ecco**)
- Fig and Mascarpone Ravioli - ravioli pillows stuffed with sweet figs and mascarpone cheese dressed in a light lemon cream sauce with julienne prosciutto and fresh herbs (**Biagio**)
- Spicy Saffron Bouillabaisse, monkfish, scallop, mussels, littlenecks, lobster broth (**Bokx 109 American Prime**)
- Pan Seared Chilean Sea Bass, choice of ginger scallion or black bean sauce (**Jae's Cafe**)
- Slow-Roasted Cornish Game Hen Served over truffled polenta, dried apricot and cranberries and petite squashes; Pan-seared Tenderloin of Beef On a grilled portobello mushroom with foie gras roasted bliss potatoes, haricot vert and a sweet port demi glace (**Hampshire House**)
- Jerk Bluefish with Tomato Tamarind Jam, Hearts of Palm & Fried Yucca Slaw; Big Bowl of Mussels and Chourico with Crispy Cod in a Tomato Broth with Favas and Grilled Garlic Bread (**East Coast Grill**)

Dinner, 3rd course:

- Gingerbread & Banana Bread Pudding, Wild Turkey Ice Cream (**Ginger Park**)
- Semolina & Citrus Cake, honey & rosemary crème anglaise (**Lineage**)
- Chocolate Decadence cake, pear coulis, graham cracker, marshmallow sauce (**Lucca Back Bay**)
- Ruby Red Grapefruit Sorbet Winter Citrus Salad & Tequila Syrup (**Lumiere**)
- Vanilla Bean Cheesecake berry sauce (**Sandrine's**)
- Mango Berry Crisp with Guava Whipped Cream (**East Coast Grill**)
- Fig and Peach wrapped in a puff pastry baked to perfection and finished with vanilla ice cream; Budino di Pere pear and amaretti soufflé (**Tomasso Trattoria**)

Lunch, Appetizer

- Crispy Clams Basil Salt, Sweet Chili Dipping Sauce (**Market**)
- Red Beet Tartare sheep's milk ricotta / hydro greens / walnut toast (**The Metropolitan Club**)
- Carrot Ginger Pear Soup with crème fraîche (**Ariadne**)
- Cockles and Mussels à la Molly Malone, Leeks, Clotted Cream, Oyster Stout (**Beacon Hill Bistro**)
- Pappardelle-tuna, red pepper cream, black olives and capers (**BiNA Osteria**)
- Seafood Chowder with Brown Bread Croutons (**Clink**)
- Salad of Grilled Romaine & Halloumi Cheese Honey Roasted Sundrop Tomatoes & Torn Mint (**UpStairs on the Square**)

- Jumbo Shrimp Cocktail & Crab Cake Crispy chilled Gulf shrimp paired with a Jonah crab cake served with Remoulade and cocktail sauces **(Turner's Seafood Grill)**
- Maine Rock Crab and Corn Chowder with Smoked Bacon **(Henrietta's Table)**
- Arancini, Flash-fried risotto stuffed with forest mushrooms and fontina, served with a lemon cream sauce **(Ivy Restaurant)**
- Slow Braised Beef Short Rib & Mashed Potato Crispy Spring Rolls **(Laurel Bar & Grill)**

Lunch, Entrée

- Filet The most tender cut of corn-fed Midwestern beef Broiled expertly to melt-in-your-mouth **(Ruth's Chris Steakhouse)**
- Coulubiach of Salmon in feuille de brick with spinach, rice & a seafood mousseline topped with a champagne beurre blanc **(Sandrine's)**
- Beef Strip loin "Steak Frites" Fall salad, balsamic dressing **(Sensing)**
- Orrechiette Pasta & House Made Chicken Sausage with broccoli rabe, roasted tomatoes, pine nut pesto & ricotta salata **(Ariadne)**
- Local Fleet Skate Wing roasted on the bone, Caramelized Cauliflower, Almond, Caper and Parsley Pistou; Baked Croque Madame, Smoked Ham, Béchamel, Soft Farm Egg with Baby Greens and Pommes Frites; Lentil and Faro Burger, Baby Spinach, Spiced Yogurt, Red Pepper Salad **(Beacon Hill Bistro)**
- Housemade Corn Pasta with Wild Mushrooms and Truffled Breadcrumbs; Port Clyde Monkfish Sandwich with Turmeric, Dill, Cilantro and New Potato Salad **(Clink)**
- Upstairs' Fish Taco Smoked Chili, Yogurt & Red Cabbage Salsa **(UpStairs on the Square)**
- Fruit de Mare Pasta Littleneck clams, gulf shrimp, mussels and scallops simmered in a Cioppino sauce and served atop a bed of linguine **(Turner's Seafood Grill)**
- Harpoon IPA braised Brisket, Cheese Bread Sweet Battered Onion Rings **(Harborside Grill)**
- Devil Fried Chicken jalapeño dusted organic chicken breast / cippolini tomato sauce / artichoke pancake; Lobster Pizza fresh shucked local lobster meat / mascarpone / shallots / field greens **(The Metropolitan Club)**
- Henrietta's Chop Salad: Romaine Lettuce, Nueske's Bacon, Hass Avocado, Smoke House Turkey, Onions, Tomatoes and Blue Cheese Vinaigrette **(Henrietta's Table)**
- Lamb Sliders with Spicy Chipotle Sun dried Tomato Mayonnaise, House made Potato Chips, Onion Rings **(Laurel Grill & Bar)**
- Grilled Swordfish Reuben, griddled light rye, Russian dressing & slaw **(Legal Sea Foods Park Square)**

Lunch, Dessert

- Crème fraîche cheesecake, bergamot marmalade and blood orange coulis; Spiced chocolate cake, valrhona chocolate mousse, tea poached asian pears and dulce de leche; Hannah Bells farmstead cheese from Westport, MA, served warm over baked macoun apple flakey pastry crisp **(Beacon Hill Bistro)**
- Frozen Lemon Souffle with Cake Crumbles and Young Coconut Water; Kefir Lime Panna Cotta with Candied Citrus/Ginger Compote and ANZAC Biscuits **(Clink)**
- Bananas Foster Waffle Sundae Belgium waffle with Brigham's vanilla ice cream topped with bananas foster **(Turner's Seafood Grill)**
- Coconut Milk Sorbet Sandwich Toasted Macadamia Nut Cookie, Chocolate Caramel & Pineapple Compote **(UpStairs on the Square)**
- Peanut Butter Mousse Cup with House made Peanut Brittle **(Laurel Bar & Grill)**
- Warm Gingerbread Cake, Mascarpone Ice Cream and Fresh Whipped Cream **(Henrietta's Table)**

Please note: At the discretion of the restaurant, some menu items are subject to change (i.e. if there's a shortage of Ipswich clams that day or tomato blight, there will be substitutions). The restaurant will present a current menu on the day of your reservation. If you have your sight set on a specific menu item or you have chosen a restaurant based solely on the menu, we suggest that you call the restaurant closer to the time of your visit to confirm

