

AQUITAINE

LUNCH
SUMMER 2008

APPETIZERS

CHILLED SWEET CORN SOUP
WITH ROASTED POBLANO PEPPERS AND CORN RELISH

SALT COD CROQUETTE WITH SAUCE ROUILLE, LETTUCES AND
CHARDONNAY LEMON VINAIGRETTE

RED BEET TARTARE WITH HOUSE MADE CRÈME FRAICHE, PICKLED RED ONION, HARD BOILED
EGG, AND RASPBERRY BEET VINAIGRETTE

ENTRÉE

HERB ROASTED CHICKEN BREAST WITH SWEET CORN, YUKON GOLD POTATO CONFIT,
CARAMELIZED ONION, APPLEWOOD SMOKED BACON, AND NATURAL JUS

PAN ROASTED STRIPED BASS WITH LOCAL GREEN AND YELLOW WAX BEANS, TOMATOES,
TOASTED ALMONDS, AND PISTOU VINAIGRETTE

FETTUCCHINI "LA CORSE"
GOLDEN RAISINS, CAPERS, PINE NUTS, GRAPE TOMATOES, ARUGULA, AND FRESH RICOTTA

DESSERT

"KIR ROYALE"
CHAMPAGNE GELEE, STRAWBERRY COMPOTE, AND CASSIS SORBET

CHOCOLATE ESPRESSO POTS DU CRÈME WITH HAZELNUT PRALINE AND
ESPRESSO ICE CREAM

HONEY ROASTED PLUM AND BROWN BUTTER TARTE, LAVENDER AND HONEY ICE CREAM,
EARL GREY VANILLA SYRUP

\$22.08



Restaurant Week Boston® Summer 2008

Sponsored and Presented by

