



Boston Restaurant Week

Prix fix Menu

First Course (choice of)

First Course

Roasted Onion, Goat Cheese, Proscuitto Salad, Dates, Spinach, Raddicio, Red Wine Vinaigrette

Lobster Bisque

Gorgonzola & Candied Walnut Salad, Mesclun, Beefsteak Tomato, Balsamic Vinaigrette

Entree Course

Grilled Blue Cheese Crusted Beef Tenderloin, Mashed Potato, Asparagus, Pinot Noir Sauce

Crab & Cornbread Stuffed Filet of Sole, Haricot Vert, Mussel Broth Garlic White Wine

Roasted Root Vegetable Risotto Stuffed in a Maple Roasted Acorn Squash, Parmesan, White Truffle Oil

Dessert

Choice of Homemade Carrot Cake, Heath Bar Trifle or Laurel's Mud Pie (Raspberry Sorbet also Available)

*if for any reason we are unable to secure enough Tenderloin for any particular evening we will be substituting a suitable replacement, we apologize in advance for any shortages.