



## Zephyr on the Charles

Dinner

### First Course

Heirloom tomato and spring pea risotto

Sautéed mussels

Tossed in a tomato garlic white wine sauce

Tomato Gazpacho

Topped with truffle crème fraiche and micro cilantro

### Entrees

Pancetta wrapped prawns

Baby vegetable risotto and spicy tomato reduction

Portuguese roasted cod tail

Served atop a spicy tomato and chorizo stew

Ginger orange glazed duck breast

Sliced thin on a bed of mandarin risotto and wilted spinach

Baby vegetable gnocchi

Tossed with seasonal baby vegetables herb reduction and goat cheese

New York steak

Grilled 10 oz steak with roasted sweet potato and wilted spinach

### Desserts

Mini cookies and strawberry milk

Chocolate cake alamode

Strawberry short cake bread pudding