



Dine Out Boston 2017

FIRST COURSE

Fennel & Apple Salad

Quinoa, Grapefruit, Blue Cheese
Cannonball Sauvignon Blanc

Roasted Carrots

Dates, Vadouvan, Labne, Almonds
Sledgehammer Zinfandel

Agnolotti

Ricotta, Onion Consommé, Edamame
Lagar de Cervera Albarino

MAIN COURSE

Berkshire Pork Loin

Swiss Chard, Wild Mushrooms, Black BBQ
Tinto Negro Malbec

Scallops

Sweet Potato Miso, Chili Jam, Chicory
Elk Cove Pinot Gris

Chestnut Tagliatelle

Pine Nuts, Ricotta, Lemon
Guenoc Pinot Noir



Executive Chef Richmond Edes

\$28 Per Person

Additional \$16 Beverage Pairing