



## Dine Out Boston 2017

### FIRST COURSE

**Sweet Corn Veloute**  
Chanterelles, Chili Jam  
*Hess Shirtail Creek Chardonnay*

**Ricotta Tortellini**  
Heirloom Tomatoes, Parmesan, Basil  
*Elk Cove Pinot Gris*

### MAIN COURSE

**Rye Berry Risotto**  
Golden Zucchini, Radish, Wild Mushroom  
*Laurent Miquel Rosé*

**Berkshire Pork Loin**  
Lentils du Puy, Bok Choy, Jus  
*Tinto Negro Malbec*



**Executive Chef Richmond Edes**  
\$28 Per Person  
Optional \$16 Wine Pairing