Happy Thanksgiving from Our Family to Yours!
To Place an Order for Curbside Takeout or Delivery, please call 617-351-2618

### Appetizers
- Sushi Grade Tuna Tartare with Crispy Wontons, Ginger & Soy* $24
- Maine Crab Ravioli, Thyme & Tomato Broth $22
- Nantucket Bay Scallops, Lemon, Vin Blanc, Chive $tba
- Kuri Squash Bisque, Maple Crema, Fleuron $tba
- Maine Lobster Bisque, Cognac, Sea Salt Fleuron $24
- Mistral White Truffle Macaroni with Madeira & Parmesan $90
- Foie Gras Parfait, Toasted Brioche, Apple Butter $26
- Lambs Lettuce with Soft Goats Cheese & Pecan Melba, Apple Cider Vinaigrette** $19
- Market Greens, Pickled Beech Mushrooms, Shaved Radishes, Dijon & Herb Vinaigrette $16
- Paola’s Caesar Salad $17

### Entrées
- Pan Roasted Native Halibut with Paella Style Risotto, Baby Clams, Piquillo Pepper & Shellfish Velouté* $48
- Dover Sole Meunière with Lemon & Capers, Sauté of Spinach & Onions, Fingerling Potatoes* $72
- Grilled Tenderloin of Beef, Vin Rouge, Olive Oil Roasted Broccolini & Horseradish Whipped Potato* $49
- Pan Roasted Prime Sirloin “Au Poivre”, with Cognac, Green Peppercorn & Fall Vegetable Hash* $52
- Half “Whole Roasted” Duck & Wild Mushroom Risotto, Dried Wisconsin Cherry Gastrique $42
- Roast Rack of Colorado Lamb with Dauphinoise Potato, Haricot Verts, Baby Carrots & Red Wine $65

### Thin Crust Pizzas from the Grill
- Tomato, Mozzarella & Oregano $26
- Beef Tenderloin, Mashed Potato, Caramelized Onion & White Truffle Oil* $29
- White Cheese Pizza, Whipped Ricotta, Hot Pepper, Sea Salt & Arugula $27
- Black Mission Fig, Serrano Ham, Gorgonzola & Port Wine Reduction $28

### Sides
- Wild & Exotic Mushroom Risotto $19
- Horseradish Whipped Potato $9
- Mistral Fries $12
- Truffle Fries $16
- Apple Cider Glazed Brussel Sprouts $13
- Vermont Butter Whipped Potato $9
- Garnet Yam Brûlée $13

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**Thanksgiving at Home**

Orders must be placed by 3pm on November 23rd
Pick up will take place on November 26th from 10:00am-1:30pm

**Appetizer Choice of:**
- MAINE LOBSTER BISQUE, COGNAC & FLEURON
- KURI SQUASH BISQUE, MAPLE CREMA & FLEURON

**Entrée:**
- ROASTED ALL NATURAL TURKEY, NATURAL PAN JUS FINES HERBS STUFFING
- VERMONT BUTTER WHIPPED POTATO
- ROASTED AUTUMN HASH
- CLASSIC TURKEY GRAVY
- CRANBERRY ORANGE CHUTNEY

**Dessert Choice of:**
- SPICED PUMPKIN CAKE, TOFFEE GLAZE, PEPITAS & GINGER ICE CREAM
- WARM APPLE TART WITH VANILLA BEAN ICE CREAM, CARAMEL SAUCE

$180 Dinner for Two (No Substitutions)

Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illnesses.*

*Contains or may contain raw or undercooked ingredients. **Contains Nuts