Before placing your order, please inform your server if a person in your party has a food allergy.

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

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To Place an Order for Curbside Takeout or Delivery, please call 617-351-2618

*Please inquire for daily specials

**Appetizers**

Grilled Portobello Mushroom “Carpaccio” with Roasted Pepper Agrodolce & Arugula $19

Sushi Grade Tuna Tartare with Crispy Wontons, Ginger & Soy* $24

Steamed Black Mussels with Smoked Tomato Marinère, Grilled Semolina Toast $21

Prime Sirloin Carpaccio, Black Truffle Aioli, Toasted Ciabatta & Parmesan* $21

Maine Crab Ravioli, Thyme & Tomato Broth $22

Ricotta Gnocchi with Braised Rabbit, Carrot Puree & English Peas $21

House-Made Pappardelle, Wild Mushrooms, Truffle Butter, Parmesan $24

Foie Gras Parfait, Strawberry Balsamic Jam, Brioche $26

Exotic Mushroom Bisque, Parmesan Crema, Fleuron $17

Chilled White Asparagus, Lemon Aioli, Parmesan Reggiano & Black Truffle Vinaigrette* $17

Market Greens, Pickled Beech Mushrooms, Shaved Radishes, Dijon & Herb Vinaigrette $16

Paola’s Caesar Salad $17

**Thin Crust Pizzas from the Grill**

Tomato, Mozzarella & Oregano $26

White Cheese, Whipped Ricotta, Hot Pepper, Sea Salt & Arugula $27

Beef Tenderloin, Mashed Potato, Caramelized Onion & White Truffle Oil* $29

**Entrées**

Grilled Faroe Island Salmon with Parsnip Purée, English Peas & Exotic Mushrooms, Fines Herbes* $42

Pan Roasted Halibut, Jumbo Lump Crab & Asparagus Risotto, Crab Nage* $48

Dover Sole Meunière with Lemon & Capers, Sauté of Spinach & Onion, Fingerling Potatoes* $68

Chicken Milanese, Tiny Tomatoes, Arugula, Lemon & Parmesan Polenta $28

Chicken Parmigiana, Mozzarella, Marinara, Basil & Broccolini $30

Pan Roasted Cornish Game Hen, Warm Spinach, Applewood Smoked Bacon, Lemon & Rosemary $34

Grilled Tenderloin of Beef, Vin Rouge, Olive Oil Roasted Asparagus & Horseradish Whipped Potato* $47

Pan Roasted Prime Sirloin, Onion & Kale Sauté, King Oyster Mushrooms, Potato Rösti, Maître D’Hotel Butter, Vin Cotto* $52

Roasted Rack of Colorado Lamb, Garlic Whipped Potato, Fava Bean “Printanière”, Vin Cotto* $68

Half “Whole Roasted” Duck & Wild Mushroom Risotto, Dried Wisconsin Cherry Gastrique $41

Mistral Linguine with Cherry Tomatoes, Arugula & Parmesan $27

**Sides**

Wild & Exotic Mushroom Risotto $19

Horseradish Whipped Potato $9

Olive Oil Roasted Asparagus $12

Mistral Fries $12

Truffle Fries $16

Sautéed Spinach & Garlic $12

Jumbo Lump Crab & Asparagus Risotto, Crab Nage $22

Parmesan Polenta $10

**Desserts**

Valrhona Chocolate Torte, Vanilla Bean Anglaise $17

Classical Créme Brûlée, Raspberries & Crunchy Palmier $16

Warm Strawberry Rhubarb Tart, Vanilla Bean Anglaise $16

**Pastry Boxes**

Strawberry Rhubarb Tarte, Vanilla Anglaise; 6 PER BOX $72

Coffee Cake Muffins, 12 PER BOX $48

Classic Crème Brûlée, 4 PER BOX $48

Chocolate Cake with Chocolate Ganache, 6 INCHES $48

72 HOUR ADVANCE NOTICE REQUIRED

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