

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
- Maine Crab Ravioli, Thyme & Tomato Broth \$22
- House-Made Pappardelle, Wild Mushrooms, Truffle Butter, Parmesan \$24
- Foie Gras Parfait, Apple Butter, Brioche \$26
- French Style Onion Soup, Aged Gruyère Crouton \$17
- Lambs Lettuce with Soft Goat Cheese, Pecan Melba, Apple Cider Vinaigrette\*\* \$19
- 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 Pepper Crusted Faroe Island Salmon, Okinawa Sweet Potato Purée, Vegetable Rôti, Cider Beurre Fondue\* \$42
- Pan Roasted Halibut with Paella Style Risotto, Chorizo, Baby Clams, Piquillo Pepper & Shellfish Velouté\* \$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 Broccolini & Horseradish Whipped Potato\* \$47
- Pan Roasted Prime Ribeye, Creamed Spinach, Yukon Gold Potato, Vin Cotto & Bone Marrow\* \$52
- Red Wine Braised Beef Shortribs with Butter Whipped Potato, Heirloom Carrots & Smoked Tomatoes \$58
- Roasted Rack of Colorado Lamb, Dauphinoise Potatoes, Haricot Verts, Baby Carrots & Vin Rouge\* \$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 Broccolini \$12
- Mistral Fries \$12
- Truffle Fries \$16
- Sautéed Spinach & Garlic \$12
- Paella Style Risotto \$22
- Parmesan Polenta \$10

**Desserts**

- Valrhona Chocolate Torte, Vanilla Bean Anglaise \$17
- Classic Crème Brûlée, Raspberries & Crunchy Palmier \$16
- Apple Tart with Vanilla Anglaise, Caramel Sauce \$16

**PASTRY BOXES**

**APPLE CROSTATA WITH VANILLA ANGLAISE, CARAMEL SAUCE, 6 PER BOX \$72**

**COFFEE CAKE MUFFINS, 12 PER BOX \$48**

**CLASSIC CREME BRULEE, 4 PER BOX \$48**

**CHOCOLATE CAKE WITH CHOCOLATE GANACHE, 6 INCHES \$42**

*48 HOURS ADVANCE NOTICE REQUIRED*

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  
 \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illnesses