

To Place an Order for Curbside Takeout or Delivery, please call

617-351-2618

***Please inquire for daily specials**

Appetizers

Grilled Portobello Mushroom "Carpaccio," Roasted Pepper Agrodolce, Arugula, Parmigiano-Reggiano \$19

Sushi Grade Tuna Tartare, Crispy Wontons, Ginger & Soy* \$25

Steamed Black Mussels, Smoked Tomato Marinière, Grilled Semolina Toast \$22

Maine Crab Ravioli, Rock Crab, Thyme & Tomato Broth \$23

Foie Gras Parfait, Strawberry Balsamic Jam, Brioche \$27

Chilled Summer Corn Soup with Lobster, Avocado, Jalapeño Oil & Micro Cilantro \$21

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

Sweet Corn, Chanterelles, Applewood Smoked Bacon & Scallions \$28

Entrées

Grilled Faroe Island Salmon, Georgia Corn "Succotash", Fava Beans, Fine Herbs* \$43

Pan Roasted Halibut, Lobster & Asparagus Risotto, Shellfish Nage* \$49

Dover Sole Meunière, Lemon, Capers, Sauté of Spinach & Onion, Fingerling Potatoes* \$74

Pan Roasted Cornish Game Hen, Warm Spinach, Applewood Smoked Bacon, Lemon & Rosemary \$35

Grilled Tenderloin of Beef, Vin Rouge, Olive Oil Roasted Asparagus, Horseradish Whipped Potato* \$49

Pan Roasted Prime Sirloin, Onion & Kale Sauté, King Oyster Mushrooms, Potato Rôti, Vin Cotto* \$52

Roast Rack of Colorado Lamb, Mediterranean Tomato & Bean Salad, Feta & Kalamata Olives* \$72

Half "Whole Roasted" Duck, Wild Mushroom Risotto, Dried Wisconsin Cherry Gastrique \$42

Mistral Linguine, Cherry Tomatoes, Arugula, Parmigiano-Reggiano \$27

Sides

Wild & Exotic Mushroom Risotto \$21

Horseradish Whipped Potato \$9

Olive Oil Roasted Asparagus \$12

Mistral Fries \$12

Truffle Fries \$16

Sautéed Spinach & Garlic \$12

Lobster & Asparagus Risotto \$22

Tomato, Bean, Feta, & Kalamata Salad \$16

Georgia Corn "Succotash", Zucchini, & Chanterelle \$19

Desserts

Valrhona Chocolate Torte, Vanilla Bean Anglaise \$17

Classic Crème Brûlée, Raspberries, Palmier \$16

Warm Blueberry Tart, Lemon Crème Anglaise \$16

SPECIALTY CAKES

VANILLA CITRUS DAFFODIL WITH WHITE CHOCOLATE GLAZE

~ OR ~

CHOCOLATE CAKE WITH CHOCOLATE GANACHE

6 INCHES \$52

72 HOUR ADVANCE NOTICE REQUIRED