

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, Parmesan \$19

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

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

Maine Crab Ravioli, Rock Crab, Thyme & Tomato Broth \$24

Parfait of Hudson Valley Foie Gras, Stone Fruit Chutney, Toasted Brioche* \$27

Chilled Summer Corn Soup with Lobster, Avocado, Jalapeño Oil & 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 East Coast Halibut, Shrimp & Heirloom Tomato Risotto, Basil* \$49

Dover Sole Meunière with Lemon & Capers, Sauté of Spinach & Onions, 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* \$58

Half "Whole Roasted" Duck, Wild Mushroom Risotto, Dried Wisconsin Cherry Gastrique \$44

Roast Rack of Colorado Lamb, Mediterranean Tomato & Bean Salad, Feta & Kalamata Olives* \$78

Pan Roasted Prime Sirloin, Mountain Gorgonzola, Heirloom Tomato & Onion Salad, Vin Cotto* \$54

Mistral Linguine, Cherry Tomatoes, Arugula, Parmesan* \$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

Shrimp & Heirloom Tomato Risotto \$22

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

Sweet Georgia Corn "Succotash", 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 \$60

72 HOUR ADVANCE NOTICE REQUIRED