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. ** or O Contains Nuts
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illnesses

To Place an Order for Curbside Takeout, please call
617-351-2618
TAKEOUT AVAILABLE UNTIL 6:30
Last Order at 6:15 (subject to change)

### Appetizers
- Grilled Portobello Mushroom “Carpaccio,” Roasted Pepper Agrodolce, Arugula, Parmesan $19
- Sushi Grade Tuna Tartare, Crispy Wontons, Ginger & Soy* $32
- Steamed Black Mussels, Smoked Tomato Marinère, Grilled Semolina Toast $24
- Maine Crab Ravioli, Rock Crab, Thyme & Tomato Broth $27
- Heirloom Squash Bisque with Maple Crème Fraiche $19
- Market Greens, Pickled Beech Mushrooms, Shaved Radishes, Dijon & Herb Vinaigrette $17
- Lambs Lettuce with Soft Goats Cheese & Pecan Melba, Apple Cider Vinaigrette $21
- Paola’s Caesar Salad $19

### Thin Crust Pizzas from the Grill
- Tomato, Mozzarella, Oregano $28
- White Cheese, Whipped Ricotta, Hot Pepper, Sea Salt, Arugula $28
- Beef Tenderloin, Mashed Potato, Caramelized Onion, White Truffle Oil* $36

### Entrées
- Grilled Faroe Island Salmon, Heirloom Squash, Locally Foraged Mushrooms & Marsala Ragoût* $45
- Pan Roasted Halibut with Paella Style Risotto, Spanish Chorizo, Tiny Clams & Piquillo Pepper Nage $54
- Dover Sole Meunière with Lemon & Capers, Sauté of Spinach & Onions, Fingerling Potatoes $78
- Pan Roasted Cornish Game Hen, Okinawa Yams, Autumn Vegetable Rôti, Cumin & Apple Cider $39
- Grilled Tenderloin of Beef, Vin Rouge, Olive Oil Roasted Broccolini, Horseradish Whipped Potato* $58
- Half "Whole Roasted" Duck, Exotic Mushroom Risotto, Dried Cranberry Gastrique $49
- Roast Rack of Colorado Lamb, Dauphinoise Potatoes, Honey Roasted Carrots & Haricot Verts* $98
- Pan Roasted Prime Sirloin “Au Poivre” with Cognac & Green Peppercorn, Root Vegetable Hash* $58
- Mistral Linguine, Cherry Tomatoes, Arugula, Parmesan** $28

### Sides
- Exotic Mushroom Risotto $23
- Horseradish Whipped Potato $10
- Olive Oil Roasted Broccolini $18
- Mistral Fries $13
- Truffle Fries with Parmesan $17
- Sautéed Spinach & Garlic $14
- Dauphinoise Potatoes $18
- Spanish Style Risotto, Spanish Chorizo $24

### Desserts
- Valrhona Chocolate Torte, Vanilla Bean Anglaise or $18
- Warm Apple Tart with Caramel Sauce, Vanilla Bean Anglaise $17