

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* \$32

Steamed Black Mussels, Smoked Tomato Marinère, Grilled Semolina Toast \$24

Maine Crab Ravioli, Rock Crab, Thyme & Tomato Broth \$27

Parfait of Hudson Valley Foie Gras, Strawberry-Rhubarb Jam, Toasted Brioche* \$28

English Pea Soup with Jumbo Lumb Crab, Spring Onion Blossoms & Parmesan \$24

Market Greens, Pickled Beech Mushrooms, Shaved Radishes, Dijon & Herb Vinaigrette \$17

Paola's Caesar Salad \$18

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, Farro Salad "Printanière", English Peas, Ramp Vinaigrette*44

Pan Roasted East Coast Halibut, White & Green Asparagus Risotto, Jumbo Lump Crab, Shellfish Nage* \$52

Dover Sole Meunière with Lemon & Capers, Sauté of Spinach & Onions, Fingerling Potatoes* \$76

Pan Roasted Cornish Game Hen, Warm Spinach, Applewood Smoked Bacon, Lemon & Rosemary \$36

Grilled Tenderloin of Beef, Vin Rouge, Olive Oil Roasted Asparagus, Horseradish Whipped Potato* 64

Half "Whole Roasted" Duck, Exotic Wild Mushroom Risotto, Dried Cranberry Gastrique \$48

Roast Rack of Colorado Lamb, Potato & Parsnip Gratin, Roasted Carrots, Haricot Verts* Market

Pan Roasted Prime Sirloin, Yukon Potato, King Oyster Mushrooms, Kale, Vin Cotto & Roasted Garlic* \$58

Mistral Linguine, Cherry Tomatoes, Arugula, Parmesan \$28

Sides

Exotic Mushroom Risotto \$23

Horseradish Whipped Potato \$10

Olive Oil Roasted Asparagus \$15

Farro Salad "Printanière" \$18

Mistral Fries \$13

Truffle Fries \$17

Sautéed Spinach & Garlic \$14

Jumbo Lump Crab & Asparagus Risotto \$24

Desserts

Valrhona Chocolate Torte, Vanilla Bean Anglaise \$21

Classic Crème Brûlée, Raspberries, Palmier \$17

Warm Strawberry Rhubarb Tart with Vanilla Bean Anglaise \$19

SPECIALTY CAKES

VANILLA CITRUS DAFFODIL WITH WHITE CHOCOLATE GLAZE

~ OR ~

CHOCOLATE CAKE WITH CHOCOLATE GANACHE

6 INCHES \$60

72 HOUR 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