



Self Portrait.

DINE OUT BOSTON

Three Course Menu \$38 (Starter, Main, Dessert)

Two Wines Paired \$18

Starter

Beets and Lettuces Pumpkin Seed-Plum Vinaigrette

Summer Corn Soup Succotash, Mushroom Custard

***Horseradish Cured Salmon Gravlax** Plum Mustard, Lemon-Poppyseed Butter

Estouffade of Oxtail and Mussels Lemongrass, Kaffir Lime

Charcuterie Duo Pork Liver Mousse, Pickled Beef Tongue

Crème Brûlée Foie Gras Apricot Marmalade (\$8 supplement)

Main

Lavender Gnocchi Parisienne Summer Mushrooms, Basil-Orange Hazelnut Pistou

Scallop Boudin Blanc Salt Cod Potatoes, Asparagus, Shallot & Lime Butter

Swordfish Paris-Nice Eggplant, Zucchini, Olives and Provençal Raïto Sauce

Chicken à la Lyonnaise Carrots, Braised Bacon, Chanterelles

Duck Leg Bordelaise with Tropical Fruit Duck Fat Frites, Cabbage

***Ribeye with Pomerol Cheese** Leeks, Frites (\$10 supplement)

Dessert

Camembert Fermier Mushroom Jam, Apple and Orange

Red Currant and Pear Sorbet With Poached Fruits

Chocolate Crèmeux Pecan Streusel, Citrus

Brittany Salted Butter Cake Plum Sauce, Whipped Cream

Strawberry Tarte Parisienne Lemon Verbena

Crème Catalan Golden Raisins, Berries, Langues de Chat

Before placing your order, please inform your server if a person in your party has a food allergy.

*Some of our menu items may be served raw or undercooked. The Commonwealth of Massachusetts has determined that consuming raw or undercooked foods may increase the risk of food-borne illness.