



Celebrating 20 years as a sustainable member of our community

Dine Out Boston Dinner Menu

Starters

Lettuce with Little Tomatoes, Grated Carrots, Radish, Diva Cucumbers, Crunchy Bread, Goat's Milk Feta and Spiced EVOO Vinaigrette

2016 Sauvignon Blanc, Seifried, Nelson, New Zealand

Tomato Soup with Roasted Corn – VT Cheddar Fritter

2017 Picpoul de Pinet, Domaine Guillamarine, Domitia, Languedoc, France

Flash Fried **Shishito Peppers** with Gojuchang Carrot Pureé, Miso Vinaigrette and Toasted Sesame Seeds

2017 Rosé, Fleurs de Prairie, Côtes de Provence, France

Mains

Sous Vide **Chicken Breast** with Polenta Croquette, Zucchini "Noodles", Smokey Little Tomatoes, Basil and Lemony Chicken Jus

2016 Pinot Noir, Martin Ray, Angeline, Reserve, North Coast, California

Chile Spiced Cob Smoked **Bluefish** Fillet with Grilled Zucchini, Sweet Corn Risotto and Little Tomato Relish

2016 Muscadet, La Berrière, Côtes de Grandlieu, Loire, France

Fried **Eggplant** with Goat's Milk Feta, Olives, Little Tomatoes, Purslane, Oregano, Mint, Diva Cucumbers, Grated Potato Salad, Pickled Cauliflower and Lemon EVOO

2015 Barbera d'Asti, Michele Chiarlo, Le Orme, Piedmont, Italy

Desserts

Flourless **Chocolate Cake** with Chocolate Ganache, Whipped Cream and Peanut Butter Dust

2012 Taylor Fladgate Late Bottled Vintage Port

Summer Berry - Peach Crisp with Almond - Oat Topping and Fredy's Sour Cream Ice Cream

Eden Ice Cider, Heirloom Blend, West Charleston, Vermont

Buttermilk Panna Cotta with Red Currants, Whipped Cream and Chocolate - Pistachio Crackle

2015 Muscat de Rivesaltes, Les Enfants Sauvages, Roussillon, France

3 courses \$38 / paired with wine \$59