



*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 Prarie, 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