



## ***Dine Out Boston***

***August***

***6<sup>th</sup> - 11<sup>th</sup> & 13<sup>th</sup> - 18<sup>th</sup>***

***Dinner***

### ***Appetizers***

#### ***Heirloom Tomato Gazpacho***

yuzu, avocado

#### ***Shrimp and Calamari***

cherry peppers, preserved lemon aioli, black olive tapenade

#### ***Quinoa Salad***

grilled summer vegetables, goat cheese, sherry vinaigrette

### ***Entrees***

#### ***BBQ Spiced Pork Tenderloin***

creamy polenta, wild mushrooms smoked bacon, mango- corn salsa

#### ***Rigatoni***

seared eggplant, fire roasted baby tomatoes, smoked gouda, basil pesto

#### ***Boulibasse***

shrimp, clams, mussels, hake, confit potato, lobster- tomato brodo

### ***Desserts***

#### ***Zabaglione***

fresh summer berries, almond biscotti

#### ***Chocolate Bread Pudding***

salted caramel gelato, dark rum anglasie

#### ***Selection of Local Sorbets***

\$38 per person plus tax and gratuity

Executive Chef

**Stefano Zimei**