

# Dine Out Boston

Monday - Friday 11AM to 4PM

## THREE COURSE DINE OUT BOSTON MENU

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\*Offered August 7th-20th after 4PM\*

**\$46 PER PERSON**

### FIRST COURSE

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#### Salmon Tart

Baby Greens, Sundried Tomato Vinaigrette

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#### Beef Potsticker

Shiitake, Ginger, Scallion, Ponzu

### MAIN COURSE

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#### Short Rib Sugo

Gnocchi, Tomato, Charred Broccolini

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#### Cioppino

Tomato-Lobster White Wine Broth, Shrimp, Scallop, Cod, Clams, Mussels

### DESSERT

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#### Almond Cake

Amaretto Mousse, Dulce de Leche

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#### Chocolate Pot de Creme

Hazelnut Pirouette Cookie

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please notify our staff of any allergies. \*An 18% gratuity will be added to a party of 6 or more \*To help bridge the wage gap between front of the house team members and our back of the house cooks and dishwashers we apply a 3% kitchen fee. The fee will primarily benefit all non-tipped members of our kitchen team. Under current MA state law kitchen employees cannot share in the restaurant's tip pool. This charge is voluntary and as our guest, you have the right to opt out of it. Simply inform your server and we will remove the charge. Thank you for your understanding and support.