

DINE OUT BOSTON - DINNER

3 COURSE | \$55 PER PERSON



Please choose one option per course.

THE OPENING

BRUSCHETTA

GRILLED PANE, TOMATO, FRESH MOZZARELLA, GARLIC, BASIL, BALSAMIC GLAZE

STRAWBERRY SALAD

GF SPINACH, ARUGULA, STRAWBERRIES, FETA, RED ONION, WATERMELON RADISH, ALMONDS, HONEY GINGER DRESSING

THE MAIN EVENT

RIGATONI ALA VODKA

CHICKEN, SAUSAGE, TOMATO, SPINACH, PINK VODKA SAUCE, BASIL, RIGATONI, PARMESAN CHEESE

SCALLOP & SHRIMP RISOTTO CARBONARA

GF SCALLOPS, SHRIMP, PEAS, MUSHROOMS, SCALLIONS, PARMESAN PECORINO CHEESE RISOTTO

*STEAK FRITES

GFO 10 OZ HANGER STEAK, OUR HOTEL BUTTER, "NOT YOUR STEAK" SAUCE, BLACK GARLIC PARMESAN TRUFFLE FRIES

*FILET AU POIVRE

GFO 8OZ FILET MIGNON, GARLIC CONFIT MASHED POTATO, SPINACH, COGNAC PEPPERCORN CREAM SAUCE

PAIR IT WITH...

STERLING CHARDONNAY
CALIFORNIA
18.00 GLASS

SANTA MARGHERITA PINTO GRIGIO
NORTHERN ITALY
16.00 GLASS

QUPE SYRAH
CALIFORNIA
15.00 GLASS

TROUBLE MAKER RED BLEND
CALIFORNIA
18.00 GLASS

SWEET TREATS

GF ESPRESSO CRÈME BRULÉ

STRAWBERRY SHORT CAKE

Please note: participation by the entire party is required.

No substitutions.

Before placing your order, please inform your server if a person in your party has a food allergy. *This item is cooked to order or may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. **GF** indicated gluten-free, **GFO** indicated gluten free option available.

AUG. 2026