



EASTER LUNCHEON 2018

3 COURSES- \$52 PER PERSON (PLUS TAX/GRATUITY)

APPETIZER: FIRST CHOICE

- 4 ISLAND CREEK OYSTERS ON THE HALF SHELL** | champagne mignonette, housemade cocktail sauce, lemon
- SPICY TUNA TARTARE** | cucumber, cilantro, scallion, chive cream, ox chili sauce, hand-cut potato chips
- CRISPY RHODE ISLAND CALAMARI** | fried cherry peppers, tarragon aioli, lemon
- KALE SALAD** | sliced strawberries, rhubarb ricotta, spicy walnuts, barley, sherry vinaigrette
- PASTA FAGIOLI** | applewood smoked ham, ditalini pasta, Parmigiano
- LA QUERCIA PROSCIUTTO** | fresh figs, mache, Stilton, truffle honey, spiced candied almonds

ENTREE: SECOND CHOICE

- CARROT CAVATELLI** | spring peas, morel mushrooms, spring garlic, mint, mascarpone, lemon, micro pea shoots
- ROASTED FAROE ISLAND SALMON** | ramp & pea risotto, mache, rhubarb vinaigrette
- GRILLED NORTH COUNTRY APPLEWOOD SMOKED HAM STEAK** | braised beans, collard greens, orange honey glaze
- CODFISH & CHIPS** | Ox herb French fries, coleslaw, malt vinegar aioli, tartar sauce
- HERB ROASTED BONELESS 1/2 CHICKEN** | mashed potatoes, sautéed spinach, garlic white wine sauce
- POTATO GNOCCHI** | red wine braised lamb, baby carrot, kale, Valbreso feta
- GRILLED 'WHISKEY BARREL' FILET MIGNON** | Yukon gold mashed, grilled asparagus, port demi-glace...**plus 5**

DESSERT: THIRD CHOICE

- KCARROT CAKE** | crème anglaise, whipped cream
- CHOCOLATE GANACHE EGG** | almond & cream filling, strawberry sauce, strawberries

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY
PLEASE ALSO NOTIFY YOUR SERVER OF ANY DIETARY OR HEALTH RESTRICTIONS AS NOT ALL INGREDIENTS ARE LISTED
CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE THE CHANCES OF FOOD BORNE ILLNESS

Matthew O'Neil – Chef/Owner Kathleen Rodgers – Chef de Cuisine
Gift Certificates Available



WHAT WE'RE DRINKING



CARROT MARY {11}

FRESH CARROT JUICE, HORSERADISH, RYAN & WOOD VODKA

PEACH OR MANGO BELLINI {11}

PROSECCO, PUREE

BRAMBLING ROSE {11}

TEQUILA, MUDDLED BLACKBERRY, LIME, ROSEMARY SIMPLE, PROSECCO



Basque Country Rosè {12}

AMEZTOI | TXAKOLINA RUBENTIS 2016 | GETARIAKO TXAKOLINA, SP

HANDPICKED AT PEAK RIPENESS

FRIZZANTE, RICH, RIPE FRUIT, DRY FINISH

Charles Bove Vouvray {9}

CHARLES BOVE | VOUVRAY 2015 | LOIRE VALLEY, FR

PASSION FRUIT NOSE, MEDIUM BODY, DRY CREAMY FINISH

Parlay {12}

RAMIAN ESTATE | CAB/ PETIT SYRAH/ SYRAH 2010 | CENTRAL COAST, CA

DEEP PURPLE COLOR, RIPE CHERRY

BALANCED & ROUNDED TANNINS, LONG FINISH



AERONAUT'S HOP HOP & AWAY {8.5}

INDIAN SESSION ALE WITH STRAW GOLD COLOR, ORANGE ZEST FRUIT NOSE

LIGHT BODY, LIGHT TOASTED MALT

SOMERVILLE, MA 5.1% ABV 16OZ CAN