

EASTER

3-Course Prix Fixe Brunch

80 per person

40 wine pairing

Brunch Cocktails

Grand Mimosa 15

bubbles, OJ, grand marnier

Souvenir 16

gin, aperol, cocchi americano, lime

Brattle in Bloom 14

lillet rose, grapefruit, prosecco

Supplemental Raw Bar

New England Oysters* 4 ea

cucumber mignonette, cocktail sauce, lemon

Florida Shrimp Cocktail 24

cocktail sauce, horseradish, lemon

Bay Scallop Ceviche* 18

cara cara, blood orange, lime,
pickled bird's eye chili, avocado, shaved
fennel

Appetizers

Creamy Potato Leek Soup

north country bacon, crispy leek tops,
chive oil

Strawberry Mesclun Salad

strawberries, mad river blue cheese,
candy pecans, red onion, maple-dijon
vinaigrette

Peekytoe Crab Cakes

celeryroot rémoulade, apple, parsley,
cider gastrique

Boston Bibb Salad

honey roasted ham, english peas,
avocado, cherry tomato, pickled red onion,
herb yogurt, pecorino cheese

Golden Fried Egg

panko fried soft boiled egg,
white sturgeon caviar, roast asparagus,
hollandaise

Soalheiro, Alvarinho Classico, Vibno Verde, 2021

or

Domaine de Fondrèche, Rosé, Ventoux 2021





Entrées

Pan Seared Atlantic Salmon*

parmesan creamed wild nettles, sherry glazed mushrooms, charred green onions

Spring Vegetable “Cassoulet”

fava beans, smoked heirloom carrots, asparagus, sunchoke purée, garlic toasted breadcrumbs

Herb Roasted Leg of Lamb*

smashed english peas, skillet fried potatoes, carrot purée, mint chimichurri, pea tendrils

Filet Mignon au Béarnaise*

crispy marble potatoes, baby watercress, red pepper coulis, pickled red onion

Rabbit Pappardelle Primavera

escarole, peas, radishes, carrots, green garlic, fresh ricotta

Giannone Farms Chicken Breast

roasted asparagus, black forbidden rice, romesco sauce, toasted almonds

Brioche French Toast

fresh strawberries, whipped ricotta, candied pecans, maple syrup

Surf & Turf Eggs Benedict*

butter-poached lobster, bacon, homemade english muffin, two eggs, hollandaise, arugula, fried potatoes

Ramey Chardonnay, Russian River Valley, CA 2020

or

Domaine de la Solitude, Châteauneuf-du-Pape 2020

Dessert

Carrot Gâteaux

sesame, raisin

Mango Vacherin

mango mousse, passion fruit

Ice Cream & Sorbet

González Byass, Cream Sherry Solera 1847, Jerez
or

Cocchi Vermouth di Torino, Piedmonte NV

EXECUTIVE CHEF *Nick Deutmeyer*

SOUS CHEFS *Tommy Phoumyvong, Rob Giunta, Patrick Langan*

*The Commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health and increase the risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

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3-Course Prix Fixe Dinner

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Supplemental Raw Bar

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Florida Shrimp Cocktail 24

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cara cara, blood orange, lime, pickled bird's eye chili, avocado, shaved fennel

Appetizers

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strawberries, mad river blue cheese, candy pecans, red onion, maple-dijon vinaigrette

Peekytoe Crab Cakes

celeryroot rémoulade, apple, parsley, cider gastrique

Boston Bibb Salad

honey roasted ham, english peas, avocado, cherry tomato, pickled red onion, herb yogurt, pecorino cheese

Golden Fried Egg

panko fried soft boiled egg, white sturgeon caviar, roast asparagus, hollandaise

Soalheiro, Alvarinho Classico, Vihno Verde, 2021

or

Domaine de Fondrèche, Rosé, Ventoux 2021





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carrot purée, mint chimichurri, pea tendrils

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Rabbit Pappardelle Primavera

escarole, peas, radishes, carrots, green garlic,
fresh ricotta

Giannone Farms Chicken Breast

roasted asparagus, black forbidden rice,
romesco sauce, toasted almonds

Ramey Chardonnay, Russian River Valley, CA 2020

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