

*Boston Restaurant Week  
March 2010  
Special Prix Fixe Dinner Menu*

*First Course*

*(Kindly choose one)*

*New England Clam Chowder*

*a creamy combination of native clams, potatoes, herbs and spices*

*Lobster Bisque*

*an Anthony's tradition served at three presidential inaugurations*

*Seared Duck Breast Salad*

*with raspberry vinaigrette and baby greens*

*Glover Salad*

*romaine and iceberg lettuce tossed with homemade croutons, parmesan cheese, and garlicky caesar dressing*

*Second Course*

*(Kindly choose one)*

*Poached Halibut*

*maine shrimp and mussel veloute  
served over sautéed baby spinach*

*Seafood Bilbao*

*a seafood casserole prepared in the Basque Txangurro style  
gulf shrimp, maine scallops, and peekytoe crabmeat sautéed in a sauce  
with onions, carrots, leeks, shallots, and tomato, flambéed with cognac,  
topped with comte cheese and gratinéed in the oven  
served with vegetable saffron rice*

*Grilled Filet Mignon*

*with balsamic reduction with mirepoix of vegetables  
and roasted fingerling potatoes*

*Third Course*

*(Kindly choose one)*

*Limoncello Gelato Tartufo*

*Baked Alaska*

*with meringue and strawberry sauce*

*Chocolate Espresso Cake*

*with raspberry coulis*

*thirty three dollars and ten cents*

*tax and gratuity not included*