

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

*First Course*

*(Kindly choose one)*

*New England Clam Chowder*

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

*Country Leek and Potato Soup*

*Glover Salad*

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

*Second Course*

*(Kindly choose one)*

*Famous Boston Scrod*

*served with delmonico potatoes*

*Old Fashioned New England Lobster Roll*

*sweet lobster meat on a buttered and grilled roll*

*with greens and scallion mayonnaise*

*served with cole slaw and french fried potatoes*

*Seared Duck Breast Salad*

*with raspberry vinaigrette and baby greens*

*Third Course*

*(Kindly choose one)*

*Limoncello Gelato Tartufo*

*Baked Alaska*

*with meringue and strawberry sauce*

*Chocolate Espresso Cake*

*with raspberry coulis*

*twenty dollars and ten cents*

*tax and gratuity not included*