



*January 25 - February 7, 2026*

— **DINNER: \$45 PRIX FIXE** —  
(beverage, tax, and gratuity not included)

## STARTER

*choose one:*

### **SHRIMP TOSTADA**

shrimp ceviche, avocado, pico de gallo, jalapeño salsa, cilantro, corn tortilla

### **THAI CHICKEN LETTUCE WRAP**

kung pao sauce (contains peanut oil), peanuts, scallions, napa cabbage, crispy rice noodles, bibb lettuce

### **CUP OF NEW ENGLAND CLAM CHOWDER**

our award-winning recipe

## ENTREE

*choose one:*

### **RIGATONI BOLOGNESE**

slow braised beef and pork ragù, marinara, ricotta, mascarpone

### **SHELLFISH VALENCIA**

saffron orzo, shrimp, mussels, clams, chorizo, peas

### **NUT CRUSTED ARCTIC CHAR**

whipped potato, charred garlic broccoli, maple balsamic glaze

## DESSERT

*choose one:*

### **BOSTON CREAM PIE**

vanilla cream layered cake, chocolate ganache, toffee almond crunch

### **PEAR AND MASCARPONE PARFAIT**

whipped mascarpone, pear and raisin jam, ritz cracker crumble

Before placing your order, please inform your server if a person in your party has a food allergy. \*Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.