



stanhopegrille

R E S T A U R A N T

BOSTON RESTAURANT WEEK DINNER MENU AUGUST 15-20 & 22-27, 2010

FIRSTS

LATE HARVEST BLUEBERRY AND REISLING BISQUE
MOUNTAIN MINT, LEMON CURD AND LAVENDER CREAM

OR

GRILLED SUMMER VEGETABLE TERRINE
AUBERGINE, CHEVRE CREAM, LEMONY PESTO DRESSING

MAINS

STEAK AND LOBSTER RATATOUILLE
GRILLED HANGER STEAK, MAINE LOBSTER RATATOUILLE, PURPLE KOHLRABI MASH, ROCKET GREENS

OR

MISTY KNOLL CHICKEN SCALOPINE
MORREL MUSHROOM PAN SAUCE, WARM HIELOOM CHERRY TOMATO SALAD, COB SMOKED BACON SPÄTZLE

OR

LINGUINE PESTO LAKE COMO STYLE
AL DENTE PASTA, SWEET BASIL PESTO, SUMMER HARVEST GREEN BEANS, NEW POTATOES

SWEETS

PEACH CRUMBLE
BATCH VANILLA BEAN ICE CREAM, QUEBEC FOIE GRAS CARAMEL

OR

TAZA CHIAPAN CHOCOLATE PIE
BLACK CHERRY JUS, FRIED ORANGE ZEST, CHANTILLY CREAM

OUR SUMMER MENU CELEBRATES THE VERY BEST INGREDIENTS OF THE SEASON. WE ARE PROUD TO SUPPORT LOCAL FARMERS, FORAGERS, CHEESE MAKERS, AND FISHERMEN AND FEATURE SUSTAINABLE BEEF, LAMB, PORK, POULTRY AND SEAFOOD WHEREVER POSSIBLE. EXECUTIVE CHEF RAYMOND SOUTHERN DRAWS INSPIRATION FROM THE ABUNDANCE OF LOCALLY GROWN PRODUCE TO CREATE IMAGINATIVE AND SEASONALLY-INSPIRED DISHES.

