



stanhopegrille
R E S T A U R A N T

**boston restaurant week lunch menu
august 15-20 & 22-27, 2010**

firsts

summer peach and tomato gazpacho

lemony pesto oil, black garlic focaccia crouton

or

summer greens, fried green tomatoes and artichoke

local african basil green goddess dressing, new england farmers cheese

mains

char grilled hanger steak

sweet beet jus, roasted vegetable salad, wilted rocket greens, lemon mashed kohlrabi

or

grilled shrimp and sandia

jumbo shrimps, red and yellow watermelon, watercress, balsamic glaze

or

aubergine pot pie

stewed eggplant, summer root vegetables, flaky butter crust

sweets

summer berry slump

lemon curd, ricotta cream

or

meyer lemon pudding cake

candied orange zest cream, fresh summer berries

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.



**Massachusetts
grown...and fresher!™**