



stanhopegrille

R E S T A U R A N T

BOSTON RESTAURANT WEEK DINNER MENU

MARCH 14TH TO 19TH AND 21ST TO 26TH, 2010

FIRSTS

STINGING NETTLES SOUP

FRESH HORSERADDISH CREAM, WALNUT BREAD CROUTON

OR

CHERRY TOMATOES AND PEA SHOOTS

CULANTRO PECAN PESTO, NEW HAMPSHIRE HEART SONG SALATA

MAINS

SKIRT STEAK AND TOMATO-FRIED MAINE SHRIMP

YOUNG TURNIP MASH, PEA GREANS

OR

PAN ROASTED MISTY KNOLL CHICKEN BREAST

FIDDLEHEAD HASH WITH BROWNEED GARLIC, SWEET ONION JAM, PAN SAUCE

OR

ARTICHOKE RAVIOLI

LEMON PEA SAUCE, CRISPY FRIED ARTICHOKE

SWEETS

APRICOT COBBLER

VANILLA BEAN ICE CREAM, FOIE GRAS CARAMEL

OR

FRIED DOUGH

WARM STRAWBERRY PRESERVES, TAZA DARK CHCOLATE CALDO

OUR SPRING 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.