



stanhopegrille

R E S T A U R A N T

boston restaurant week lunch menu

march 14th to 19th and 21st to 26th, 2010

firsts

braised spring onion “vichy”

prosciutto chips, lemongrass oil

or

crispy watercress salad

morel dipping sauce, micro mustard slaw

mains

charred flank steak

dark marrow jus, cob bacon röschti, snap peas

or

iron seared day boat cod

aged black garlic pesto, lemon mash, cherry tomato confit

or

caserecci pasta a la primavera

bunch carrots, baby leeks, arugula, lemon zest,
new england farmers cheese

sweets

spring berry slump

lemon curd, ricotta cream

or

ginger snap and rhubarb compote

cinnamon cream, taza spicy chocolate shot

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.