

STATE STREET

PROVISIONS

FIRST COURSE

Lobster Bisque

Tarragon Puff Pastry

Green Leaf

Mesclun, Poached Figs, Candied Pecans,
Great Hill Blue, Molasses-Mustard Vinaigrette

Sriracha-Miso Deviled Eggs

Tapenade, Guanciale, Radish Sprouts

Beef Cheek Pastrami Toast

Crispy Brussels Sprout Leaves, Spicy Brown Mustard

MAIN COURSE

Lobster Roll

Aioli, Tarragon, Lemon

Pork Belly Sandwich

Ginger Aioli, Snow Pea & Carrot Salad, Peanuts

Fish and Chips

Beer-Battered Cod, Lemon-Caper Tartar Sauce

Steak Frites

Pecorino-Herb Frites, Rosemary-Balsamic Glazed Onions

Executive Chef Tom Borgia