

STATE STREET

PROVISIONS

DINE OUT BOSTON

FIRST COURSE

Prosciutto Wrapped Asparagus

Poached Egg, Parmesan

Bieler Pere at Fils "Sabine" Rose, Provence, France

Black Bass Crudo

Rhubarb, Lime, Baklouti Oil

Domaine De L'auriere, Muscadet, Loire, France

MAIN COURSE

New England Fishmonger Stew

Acadian Red Fish, Mussels, Clams, Linguica, Kale

Pine Ridge, Chenin Blanc - Viognier, Napa

Braised Short Rib

Snap Pea and Spring Mushroom Risotto

Chateau Haut-Maginet, Bordeaux Blend, France

\$28 per person

\$16 Wine Pairing

Executive Chef Tom Borgia

Bar Manager Kate Nelson

