

STATE STREET

PROVISIONS

Dine Out Boston

FIRST COURSE

Grilled Shrimp

Marinated Watermelon, Pistachio, Sesame, Scallion

Bieler Pere et Fils "Sabine" Rose, Grenache Blend, Provence, France

House-Smoked Ham & Roasted Peach Salad

Candied Hazelnuts, Watercress, Great Hill Blue Cheese

Medici Ermete I Quercioli Secco, Lambrusco, Reggiano Lambrusco, Italy

MAIN COURSE

New England Surf & Turf

Grilled Chorizo, Stuffed Quahog

Artadi, Tempranillo, Rioja Alevesa, Spain

Sauteed Swordfish

Summer Five Bean Salad, Confit Fingerling Potato

Truchard, Roussanne, Carneros, California

\$28 per person

\$16 Wine Pairing

Executive Chef Tom Borgia

Bar Manager Beth Hoselton

