

STATE STREET

PROVISIONS

HAPPY VALENTINE'S DAY

FIRST COURSE

Fresh Local Oysters

SECOND COURSE

New England Clam Chowder
House-Made Oyster Cracker

Green Leaf

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

THIRD COURSE

Black Peppercorn Rigatoni

Braised Octopus Ragout, Confit Lemon

Grilled Atlantic Salmon

Citrus Fennel Salad, Candied Almonds, Saffron Creme Fraiche

Roasted Beet and Citrus Salad

Duck Confit, Goat Cheese, Candied Pistachios

\$28 per person

Executive Chef Tom Borgia