

STATE STREET

# PROVISIONS

## FIRST COURSE

### Stuffed Cape Cod Clams

Linguica, Pickled Peppers

*Martin Codax, Albarino, Spain \$10*

### Ricotta & Potato Gnocchi

Cauliflower, Baby Artichokes, Preserved Lemon

*Joseph Drouhin, Chardonnay, France \$12*

## MAIN COURSE

### Sautéed Arctic Char

Fava Beans, Morels, Spring Parsnips

*Soter Vineyards, Pinot Noir, Oregon \$13*

### Tamarind-Braised Lamb Shank

Chickpeas, Broccoli Rabe, Sweet & Sour Onions

*Michael David Freakshow, Petite Sirah, CA \$12*

## DESSERT

### Pineapple Crêpes

Mango & Meyer Lemon Mascarpone

*Gotham Project "The Finger" Riesling, New York \$10*

### Rose Petal Crème Brûlée

White Chocolate Truffle

*"Il Rosa" Sparkling Rosé, Pinot Noir, Italy \$11*

**\$38 per person**

