

ALL ORDERS MUST BE PLACED BY WEDNESDAY MARCH 31ST 3 pm. Orders will be picked up APRIL 3RD 11 am-3 pm pick up times

Aquitaine Boston Pre-Order Menu

DINNER FOR (2) \$95 (4) \$190

includes all Hors d'oeuvres, Accompaniments & Dessert with choice of One Entrée for 2 guests

Hors d'oeuvres

Greek Style Chicken Soup

Lemon, Rice & Dill

Whitefish Rillette

with caramelized fennel, creme fraiche, crackers & crudité

ENTRÉE Choose ONE

Roast of Spring Lamb Leg

with Charred Scallion & Mint Salsa Verde, Sumac Yogurt & Natural Jus

Blackstrap Molasses Glazed Ham

with Clove & Pineapple Jus

Chilled Roasted Salmon

with Sumac Onions, Salsa Verde & Sumac Yogurt

Accompaniments

Rosemary Roasted Fingerling Potatoes Sauteed Spring Vegetables with Preserved Lemon French Dinner Rolls with whipped butter

Dessert

Mixed Berry & Rhubarb Crisp with Almond Streusel

ADDITIONAL OPTIONS

Brie En Croute \$32

fig preserve & toasted almonds with crostini

Vegetable Crudité \$28

assorted vegetables & caramelized onion dip

Ossetra Caviar Malossol

30G **\$125** 100G **\$330**

mother of pearl spoon, brioche crostini, rye blini, chive crème fraiche & grated hard cooked eggs

Shrimp Cocktail \$36

1 dz poached & chilled shrimp, fiery cocktail sauce & lemon

Charcuterie & Cheese \$48

assorted meats & cheeses, toasted nuts, pickles, mustard, preserves & crostini

Assorted Truffles & Macarons \$48

chef selection