

## DINNER MENU

### BOSTON RESTAURANT WEEK SUMMER 2009

#### FIRST COURSE

**CRISPY FRIED MONTEREY BAY CALAMARI  
SERVED WITH OUR ZESTY MARINARA AND TARTAR SAUCE.**

**HERBED CLAM CHOWDER  
OUR HEARTY COMBINATION OF CLAMS, MAINE POTATOES,  
SMOKED BACON AND CREAM.**

**BLT WEDGE  
CRISP HEARTS OF ICEBERG LOADED  
WITH APPLE WOOD SMOKED BACON, TOMATO  
AND CHUNKY BLEU CHEESE DRESSING.**

#### SECOND COURSE

**\*PORK TENDERLOIN  
SERVED WITH ROASTED POLENTA, GARDEN VEGETABLES  
AND A INFUSED ROSEMARY REDUCTION.**

**NANTUCKET SEAFOOD STEW  
GULF SHRIMP, SCALLOPS, AND HAND CUT SALMON, HALIBUT AND SEA  
BASS SIMMERED WITH GARDEN VEGETABLES AND BLISS POTATOES.**

**CHICKEN PASTA CAPRESE  
LINGUINE SAUTÉED WITH VINE-RIPENED TOMATO,  
BASIL AND FRESH MOZZARELLA  
TOPPED WITH A CHAR-GRILLED CHICKEN BREAST.**

#### GRAND FINALE

**THE 75 CHESTNUT SINFUL CHOCOLATE TRILOGY  
A SAMPLING OF MINIATURE DESSERTS FEATURING;  
WARM CHOCOLATE BREAD PUDDING,  
SWISS CHOCOLATE AND ALMOND SOUP  
AND A BITTER SWEET CHOCOLATE CRÈME BRÛLÉE.**

**\$33.09 EXCLUDES TAX AND GRATUITY**

**YOUR HOST AND PROPRIETOR: THOMAS A. KERSHAW**

\* DENOTES RAW OR UNDERCOOKED MEATS. CONSUMING RARE OR UNDERCOOKED MEATS, POULTRY,  
SEAFOOD, SHELLFISH, OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE  
CERTAIN MEDICAL CONDITIONS.