



*back bay*  
b i s t r o

Celebrate **Valentine's Day**  
AT THE BISTRO

**AMUSE BOUCHE**

Lobster Gougère with Micro Greens and Sweet Vanilla Rum

**FIRST COURSE**

Red Pepper Bisque with Mascarpone Cream

**SECOND COURSE**

Petrале Sole and Salmon Rubik Style with Red Beet Vinaigrette

**INTERMEZZO**

Raspberry Sorbet

**MAIN COURSE  
(CHOICE OF)**

Cabernet Filet of Beef with Point Reyes Sauce, Gratin Potatoes, and Haricot Vert

or

Roasted Rack of Lamb Basil Crusted with Lamb Jus and Polenta Cake

or

Cider Glazed Duck Breast with Sauce Au Miel and Apple Risotto

**FIFTH COURSE**

Winter Greens with Laura Chanel Goat Cake, Beets, and Croutons in a Sweet Herb Vermouth Dressing

**DESSERT**

Chocolate Tower with Raspberry Garnish

**\$85 PER PERSON**

TAX AND 18% SERVICE CHARGE IS NOT REFLECTED IN PER PERSON PRICING

