

DINNER MENU

SENSING SNACKING PLATTER 16
(One of each/6 of the same)

*Local oyster with shallots and vinegar granite**
Kebab of cantaloupe & prosciutto, port jelly
Chilled tomato and vanilla water
Marinated spicy clam
Stilton croquet
Lobster roll

STARTER

Golden tomato and mango gazpacho, ricotta wasabi raita 10
Baby leaf salad and garden herbs, shaved vegetables 10
Heirloom tomato salad, caramelized pine nuts, basil and ginger dressing 13
*Seared tuna salad, quail egg, sea bean, anchovy, crispy potato gaufrette** 16
Baby romaine and lobster salad, millet, apricot and honey mustard dressing 19
Green risotto, poached egg, asparagus, radishes
Small 12 Large 16

FISH

Seared Red Grouper marinated in kaffir tamarind, pickled watermelon, Summer vegetable salad 24
Sesame crusted Steelhead Trout, squid ink pappardelle, sea bean, Lychee and togarashi 25
Cod steamed in lemongrass, seasonal vegetables, coconut and grapefruit sauce 26
Pan fried Halibut, Blue Hill Bay mussels, chorizo, shiitake and cranberry bean, Preserved lemon vinaigrette 26

* These items are served raw or cooked-to-order. The consumption of raw or undercooked meat, poultry, seafood, shellfish and/or eggs may increase the risk of foodborne illness.

The Culinary team at the Fairmont Battery Wharf is pleased to offer you seasonally inspired menu items. As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. All cuisine is prepared without artificial trans fat.

DINNER MENU

MEAT

<i>Top sirloin of veal, mashed potatoes in olive oil, chanterelles, snails, wasabi jus*</i>	28
<i>New England Family Farms beef strip loin, chick pea fries, mizuna, Thai curry and anchovy sauce*</i>	32
<i>Roasted Squab breast, coconut polenta, cantaloupe, coffee emulsion*</i>	32
<i>Loin of lamb in black olive crust, squash blossoms, couscous, goat cheese, lamb jus and orange zest*</i>	35

CHEESE

<i>Variety of New England and international artisan cheeses, toasted bread</i>	
<i>Choice of 3 pieces</i>	12
<i>Choice of 5 pieces</i>	17

PRIX FIXE MENU

40

Golden tomato and mango gazpacho, ricotta wasabi raita

Green risotto, poached egg, asparagus, radishes

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Cod steamed in lemongrass, seasonal vegetables, coconut and grapefruit sauce

*Top sirloin of veal, mashed potatoes in olive oil, chanterelles, snails, wasabi jus**

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*Strawberry and Szechuan pepper soup,
almond crusted apricot and iced orange nougat*

Assortment of sorbets, financier cake

No substitutions allowed