

ROSÉ DINNER

*\$160/person
Includes tax and gratuity*

*Wines offered will be a diverse collection from regions
across Europe, curated to enhance each course.*

Raw Bar

OYSTERS, CLAMS & SHRIMP, TRADITIONAL ACCOMPAN-
MENTS

Watermelon Salad

FARMER'S CHEESE, AGED BALSAMIC, BLACK PEPPER, BASIL

Heirloom Tomatoes

TEMPURA SQUASH BLOSSOM, GOAT CHEESE, PESTO

Grilled Sea Bass

SALSA VERDE, CHARRED SUMMER VEGETABLES, HERBS

Roast Sirloin

HERB TAGLIATELLE, SUMMER TRUFFLE, PORCINI JUS

Stone Fruit Crisp

VANILLA BEAN ICE CREAM

*This is a sample menu, subject to minor changes
based on availability and seasonality of products as
well as Chef's mood.*

Seats are limited.

*To reserve space at the table call or email Ericka
617.928.6000 / Ericka@farmsteadtable.com*