



Grafton Street

FIRST COURSE

Baby Mixed Greens Salad
apple, blue cheese, walnuts, honey vinaigrette

New England Clam Chowder
fresh clams, smoked bacon

MAIN COURSE

Seared Scallops
heirloom tomato, corn, pork belly risotto

Roasted Salmon
*mushroom, spinach, butternut squash,
wheat berry risotto*

Steak Tips
hand-cut fries, greens, bordelaise

Warm Grain Bowl
*ancient grain blend, brussels sprouts, butternut squash,
toasted pepitas, pumpkin vinaigrette*

DESSERT

Chocolate Tart
chocolate ganache, raspberry gastrique

Peach Cobbler
bourbon caramel, brown sugar crumble

\$30 PER PERSON
Subject To Seasonal Changes