

DINE OUT BOSTON

DINNER MENU | \$55 PER PERSON

AUGUST 3RD - AUGUST 16TH

Please choose one dish from each section below. Does not include tax or gratuity.
No substitutions or shared courses please.

STARTERS

CLASSIC SPLIT PEA SOUP

the Smith & Wollensky original recipe

BURRATA

herb pesto, heirloom tomato, Marcona almond

ENTREES

SEARED NORWEGIAN SALMON*

spring vegetable ragu, morel mushroom, braised leeks, chicken jus

HALF CHICKEN

semi-boneless chicken, prosciutto, spinach, crispy Yukon gold potatoes, lemon chicken jus

PETIT NEW YORK STRIP* - 8 oz

asparagus and crispy Yukon gold potatoes, red wine demi-glace

USDA PRIME DRY-AGED BONE-IN RIB EYE* - 28 oz. (+\$50)

asparagus and crispy Yukon gold potatoes, red wine demi-glace

USDA PRIME BONELESS NEW YORK STRIP* - 16 oz. (+\$23)

asparagus and crispy Yukon gold potatoes, red wine demi-glace

DESSERT

COCONUT CRÈME CAKE

toasted coconut, caramel, crisp coconut tuille

BAKED NEW YORK CHEESECAKE

served with raspberry coulis

May we suggest pairing with ...

BENZIGER RUNNING WILD
CHARDONNAY

\$13 GLASS | \$49 BOTTLE

WILLIAM HILL
CABERNET SAUVIGNON

\$13 GLASS | \$49 BOTTLE

S&W