

dbar

BOSTON RESTAURANT WEEK 2010

\$33.10 3 Course Meal

\$49.10 WITH WINE PAIRINGS

SUNDAY MARCH 14TH THROUGH FRIDAY MARCH 26TH

A SERIES OF DISHES ACCORDING TO CHEF'S WINTER FANTASY

TO BEGIN:

Herb Crusted Beef Carpaccio

Rare beef tenderloin, mache, cornichons, rosemary-mustard aioli, manchego cheese, & persian style whole bulghar wheat tabbouleh

Chili Braised Pork Cheek "Tacos"

Dubreton, pork cheeks, braised with guanciale and pasilla pepper, grilled tortillas, avocado, lime and Crème Fraiche

Market Greens with Beets, Hazelnuts, & Chevre

A tossed salad of petit greens with beets, vidalia onions, toasted hazelnuts and chevre in a sherry- red wine vinaigrette with fine herbs & hazelnut oil

ENTRÉE:

Cod En Persillade

Local line caught cod crusted with herbed breadcrumbs atop of a white bean stew "garbure" featuring pancetta and aromatic vegetables and first of the season asparagus

Bœuf Bourguignon

Braised boneless Beef sirloin short rib, in a burgundy stew, with thyme roasted potato, glazed chantennay & kimbe carrots, mushrooms, pearl onions bacon, & herbs

Gianonne Chicken "Pot Pie"

Crispy roasted breast, confit thigh meat of organic chicken, with a bechamel of mushrooms, chantennay carrots, pearl onions, fingerling potato & broccoli with a homemade "crust"

DESSERT:

Tahitian Vanilla Bean Crème Brule

A vanilla custard crusted with Burnt Vanilla Sugar with fresh fruits

Chocolate Brownie Cake

Fresh baked chocolate "bouchon" with seasonal fruits, pistachio crumb and vanilla ice cream

Vegetarian tasting available upon request || For substitutions please see our regular menu || Tax and gratuity not included

EXECUTIVE CHEF: CHRISTOPHER A COOMBS