



Self Portrait.

## **Mushroom Tasting Dinner**

Five Course Menu, \$75 per person

Wines Paired, \$45 per person

### **Amuse Bouche**

#### **Cèpes & Boletes**

Fall Vegetables, Balsamic, Parmesean

#### **Chanterelles**

Bisque With Scallop and Lobster

#### **Matsutake**

Filet Mignon Pot-au-Feu with Cabbage

#### **Maitake**

Roasted & Crisps, Brillat-Savarin Cheese, Poached Pear

#### **Dessert**

Chocolate Baba Rum Cake, Citrus, Vanilla Ice Cream

Before placing your order, please inform your server if a person in your party has a food allergy.  
\*Some of our menu items may be served raw or undercooked. The Commonwealth of Massachusetts has determined that consuming raw or undercooked foods may increase the risk of food-borne illness.