



Temple
bar



DINE OUT BOSTON 2018

APPETIZERS

Heirloom Tomatoes

Olive Oil, Basil Ice Cream, Pistachios
San Felice Vermentino, Italy

Sweet Corn Veloute

Chanterelles, Popcorn, Marjoram
Hedges C.M.S. Red Blend, California

ENTREES

Berkshire Pork Loin

Confit Belly, Bok Choy, Lentils
Chateau La Freynelle Bordeaux, France

Rhode Island Sole

Roasted Cauliflower, Capers, Brown Butter
Nautilus Sauvignon Blanc, New Zealand

DESSERT

Ricotta Doughnuts

Cinnamon Sugar, Chocolate Sauce
Chateau Bel Air Sémillon, France

Dark Chocolate Pudding

Salted Caramel, Brioche, Citrus
Graham's 10yr Tawny Port

\$33 per person
\$24 Optional Wine Pairing
Executive Chef Richmond Edes
Bar Manager Jenn Harvey

