



RESTAURANT MONTH

MARCH 1– MARCH 31, 2010

SEL DE LA TERRE BACK BAY

PRIX FIXE DINNER \$33.10

FIRST COURSE

Parsnip and onion soup; Robiola-pickled shallot grilled cheese

or

Duck liver mousse petit pot, grapefruit-champagne gelée, compressed kumquat, mizuna, smoked sea salt

MAIN COURSE

Carolina trout a la plancha, little neck clams, charred endive, pearl onions, persillade butter; sherry sauce

or

Roasted pork loin, braised pork belly ravioli, parsnip purée, french breakfast radishes; fennel pollen

DESSERT

Buttermilk panna cotta, strawberries and coconut tuille

or

Chocolate decadence with toasted marshmallow and graham cracker ice cream

CHEESE COURSE (ADD \$12)

*Menu items are cooked to order or may contain undercooked meat or fish, which may increase your risk of food-borne illness.

*Menu is subject to change.

SEL DE LA TERRE BACK BAY

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