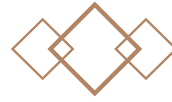


Temple
bar



DINE OUT BOSTON 2019

APPETIZERS

Spinach Salad

Dried Cranberries, Shaved Almonds, Pickled Radishes,
Warm Goat Cheese Cake, White Balsamic
2017 San Felice Vermentino, Italy

Grilled Chicken Sausage

Pickled Mustard Seed Relish, Braised Cabbage & Fennel, Feta Cream
2016 Guenoc Pinot Noir, California

ENTREES

Shrimp & Grits

Cheddar, Holy Trinity, Crispy Pancetta, Southern Gravy
2017 Chateau Ducass White Bordeaux, France

Braised Pork Osso Bucco

Horseradish Gremolata, Butternut Squash, Fregola, Broccolini
NV Villa Sandi Il Fresco Sparkling Rosé, Italy

DESSERT

Crème Caramel

Pistachio Cookie, Burnt Orange Caramel
Lustau Dry Olorosso Sherry

White Chocolate Bread Pudding

Pecan, Bourbon Salted Caramel
Graham's 10yr Tawny Port

\$33 per person
\$24 Optional Wine Pairing
Executive Chef Adi Mandel
Bar Manager Jenn Harvey

