



Small Bites

We welcome you to construct your meal any way you'd like according to your appetite – from one plate to a multi- course tasting.

Basket of Warm French Breads Maine Butter and Sea Salt Tapenade and Pesto	\$8
Mixed Mediterranean Olives Sheep's Milk Feta and Marcona Almonds	\$8
Fresh House Made Potato Chips Smoked Salt and Roasted Shallot Dip	\$8
Salty Maple and Chili Almonds	\$5
Scallion Pancakes Ginger Dip	\$6
Fresh Portuguese Cheese Heirloom Tomatoes and Basil Sprouts	\$9
*New England Farmstead Cheeses Daily Selection with Accompaniments	\$10
Mushroom, Fontina and Parmesan "Arancini"	\$12
Chilled Poached Colossal Shrimp Classic Cocktail and Horseradish Sauce	\$15
*Potted Spiced Foie Gras Balsamic Strawberries and Crostini	\$16

04/07/10



Appetizers

Roasted Peach Panzanella Salad Wild Rucola, Pancetta and Boucher Farm Gorgonzola	\$9
*Whipped Ricotta and Prosciutto di Parma Pizza Oven Cured Tomatoes and Arugula	\$12
*Ahi Tuna and Watermelon Poke Ponzu, Scallion and Sesame Cracker	\$14
*Wellfleet Oysters Four Styles with Japanese Flavors	\$16
Chinatown Pork and Ginger "Shaomai" Soy, Green Onion and Honey Dip	\$12
Crispy Point Judith Calamari Sweet Thai Chili, Black Sesame and Scallion	\$12
Columbian Chicken and Corn Empanadas Salsa Aji and Cumin Cream	\$12
Corn Flour Fried Ipswich Clams Malt Vinegar Tartar	\$16
Thai Basil and Shrimp Spring Rolls Sweet and Spicy Dipping Sauce	\$16

*These items are prepared raw, or cooked to order. Consuming raw or undercooked meals may increase your risk of food-borne illness, especially if you have certain medical conditions.

04/07/10 15% gratuity added to 6 or more 18% gratuity added to 10 or more



Half Entrees/Entrees

*House Smoked Salmon Pierogi Spring Onion, Confit Lemon and Dill	\$13/\$24
Grilled Barramundi Sea Bass Black Rice, Ginger, Miso and Honey	\$14/\$26
*Red Curry with Duck Breast Sweet and Spicy Cucumber Salad Coconut Emulsion	\$14/\$26
Sauteed Soft Shell Crab Ajotomate Tomatoes, Garlic and Aged Jerez Vinegar	\$14/\$26
*Asado Argentina Grilled Hangar Steak Chimichurri, Avocado and Plantains	\$15/\$28
*Lamb Chops "a la Milanese" Shaved Artichoke and Taggiasca Olives	\$16/\$30
Lobster and Mascarpone Agnolotti Eva's Organic Peas and Tips	\$16/\$30
*BOND Double Cheeseburgers Vermont Cheddar and Maple Bacon Massachusetts Blue Cheese and Red Onion Jam	\$16



Desserts

Chocolate Cheesecake Lollipops Pop Rocks, Hazelnut Praline, Mango Coulis	\$9
Warm Powdered Sugar Dusted Beignets Raspberry Compote, Vanilla Anglaise	\$9
Chocolate Banana Cream "Pie" Roasted Banana Ice Cream, Rum Caramel, Caramelized Bananas	\$9
Chefs Selection of Sorbets and Ice Cream Sesame Almond Tuile	\$9
Valhrona Chocolate Pave Burnt Sugar Caramel, Maldon Sea Salt, Cocoa Biscuit	\$9
BOND Icee Pops Mango Cilantro, Lemon Thyme, Coconut, Strawberry Mint	\$9