

CAFÉ FLEURI DINNER

STARTERS

SUMMER VEGETABLE GAZPACHO
VIRGIN OLIVE OIL AND GARLIC CROUTONS
\$9

NEW ENGLAND CLAM CHOWDER
SMOKED BACON AND THYME
\$9

MIXED GREENS AND SHAVED VEGETABLE SALAD
HONEY BALSAMIC, DIJON MUSTARD, BUTTERMILK AND HERB RANCH OR
GREAT HILL BLUE CHEESE DRESSINGS
\$11

CAESAR SALAD
ROMAINE HEARTS, CALAMATA OLIVES AND PARMESAN GRANA
SPANISH ANCHOVIES AND CROUTONS
\$12

HOUSE MADE MOZZARELLA AND TOMATO SALAD
BASIL, TAGGIASCA OLIVE OIL AND MEDITERRANEAN SEA SALT
\$13

CORN FLOUR FRIED POINT JUDITH CALAMARI
PEPPERONCINI, PARSLEY AND LEMON AÏOLI
\$10

SPICY SHRIMP PIRI-PIRI
PORTUGUESE CORN BREAD
\$14

CHILLED SHRIMP COCKTAIL
SPICY TOMATO CHILI SAUCE, HORSERADISH AND LEMON
\$16

ENTREES

LEMON AND FENNEL GRILLED CHICKEN BREAST
SWEET PEPPER, POTATO AND TAGGIASCA OLIVE RAGOUT
\$24

PAN SEARED ATLANTIC SALMON*
HOUSE SMOKED SALMON AND POTATO PIEROGI
EVA'S GARDEN ORGANIC PEA TIPS
\$24

CHAR-GRILLED SEA BASS*
SHAVED ARTICHOKE, HEIRLOOM TOMATOES AND TAGGIASCA OLIVES
\$26

MAINE LOBSTER RAVIOLI
LOBSTER AND EXOTIC MUSHROOM RAGOUT
CHIVE AND CHABLIS BUTTER
\$32

FILET MIGNON OF BEEF*
SHALLOT, HERB AND PINOT NOIR BUTTER
FINGERLING POTATOES AND GARDEN BEANS
\$40

WARM NEW ENGLAND CHEESE PIE
APPLES, CRIMSON GRAPES, WALNUTS AND ENDIVE
\$18

NEW ENGLAND LOBSTER SALAD ROLL
HOUSE MADE POTATO CHIPS AND DILL PICKLE
\$22

NORTHEAST FAMILY FARMS BEEF BURGER*
CHOICE OF MASSACHUSETTS BLUE, NEW HAMPSHIRE SWISS OR VERMONT
CHEDDAR WITH GRILLED MUSHROOM OR BACON
CAFÉ FRIES, BUTTERMILK FRIED ONION RINGS AND HOUSE MADE PICKLES
\$20

CAFÉ FLEURI WINE SELECTION

CHAMPAGNE AND SPARKLING WINE

CHAMPAGNE, LAURENT- PERRIER, FRANCE, NV
GLASS \$20 BOTTLE \$100

PROSECCO, FRIULI, NINO FRANCO, ITALY, NV
GLASS \$13 BOTTLE \$65

WHITE WINE

CHARDONNAY, STELLENBOSCH, JARDIN, SOUTH AFRICA
GLASS \$13 BOTTLE \$65

PINOT GRIGIO, VENETO, STELLINA DI NOTTE, ITALY
GLASS \$10 BOTTLE \$50

RIESLING, COLUMBIA VALLEY, COLUMBIA WINERY, WASHINGTON
GLASS \$10 BOTTLE \$50

SANCERRE, LOIRE, DOMAINE DE ROME, FRANCE
GLASS \$16 BOTTLE \$80

SAUVIGNON BLANC, RAPEL VALLEY, CASA LAPOSTOLLE, CHILE
GLASS \$10 BOTTLE \$50

RED WINES

BLEND, NAPA VALLEY, NEWTON CLARET, CALIFORNIA
GLASS \$18 BOTTLE \$80

CABERNET SAUVIGNON, STELLENBOSCH, STARK- CONDE,
SOUTH AFRICA
GLASS \$13 BOTTLE \$75

CHIANTI SUPERIORE, RUFFINO, ITALY
GLASS \$12 BOTTLE \$60

MALBEC, LOS MAITENES, MEASTRO DE CAMPO, ARGENTINA
GLASS \$10 BOTTLE \$50

MERLOT, SONOMA, LYETH, CALIFORNIA
GLASS \$12 BOTTLE \$60

PINOT NOIR, MARLBOROUGH, OYSTER BAY, NEW ZEALAND
GLASS \$13 BOTTLE \$65

SHIRAZ, BAROSSA, NINE STONES, AUSTRALIA
GLASS \$11 BOTTLE \$55

DESSERTS

\$9

SELECTION OF ICE CREAMS AND SORBETS
ALMOND SESAME TUILE

THE LANGHAM, BOSTON
CHOCOLATE CROISSANT BREAD PUDDING
NEW ENGLAND BLACKBERRY ICE CREAM

TAHITIAN VANILLA CRÈME BRÛLÉE
MACERATED SEASONAL BERRIES

WARM POWDERED SUGAR DUSTED BEIGNETS
RASPBERRY COMPOTE AND VANILLA ANGLAISE

PHILADELPHIA STYLE CHEESECAKE
STRAWBERRY COMPOTE, MINT
CHOCOLATE COOKIE CRUST

CHOCOLATE BANANA CREAM "PIE"
ROASTED BANANA ICE CREAM, RUM CARAMEL
CARAMELIZED BANANAS

*THESE ITEMS ARE PREPARED RAW, UNDERCOOKED, OR COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEALS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

FOR PARTIES OF 6 OR MORE A 15% GRATUITY WILL BE ADDED. FOR PARTIES OF 10 OR MORE A 15% GRATUITY AND 3% ADMINISTRATION FEE WILL BE ADDED TO ALL BILLS.