

# CAFÉ FLEURI LUNCH

## NEW ENGLAND CLAM CHOWDER LUNCH

BOWL OF CHOWDER WITH SMOKED BACON AND THYME  
COMPLIMENTARY REFILLS  
VERMONT CRACKERS

MINI LOBSTER SALAD ROLL  
HOUSE MADE DILL PICKLE

## 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 MAINE SEA SALT  
\$13

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

SPICY SHRIMP PIRI- PIRI  
PORTUGUESE CORN BREAD  
\$14

## CAFÉ FLEURI SEASONAL SUGGESTION

PORTUGUESE SEAFOOD STEW  
CHORIZO, NEW POTATOES AND TOMATO SAFFRON BROTH  
\$18

**HARNEY & SONS FRESHLY BREWED ICED TEAS**  
\$5  
PASSION FRUIT  
DECAFFEINATED AND BLENDED WITH SWEET PASSION FRUIT

TROPICAL GREEN  
FRESH AROMA AND TASTE OF TROPICAL EARTHY TONES

RASPBERRY  
RICH RASPBERRY NOTES AND CAFFEINE FREE

MANGO  
FINE BLACK TEA WITH SWEET MANGO NECTAR

## ENTREES

HONEY AND CHILI GRILLED CHICKEN "BLT"  
BOGGY MEADOW SWISS AND CIABATTA BREAD  
HOUSE MADE POTATO CHIPS AND DILL PICKLE  
\$18

GRIDDLED HAM AND CHEESE SANDWICH  
SMOKED LUCKY 7 FARMS HAM AND GRUYERE CHEESE  
CAFÉ FRIES AND CORNICHONS  
\$16

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

JUMBO "PEARL" BEEF HOT DOG  
HOUSE MADE BAKED BEANS AND BOSTON BROWN BREAD  
GREEN TOMATO PICCALILLI  
\$16

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

BRICK OVEN PIZZA  
FRESH MOZZARELLA, PLUM TOMATO AND IMPORTED OREGANO  
\$15

CLAM, GARLIC AND BACON PIZZA  
OREGANO, VIRGIN OLIVE OIL AND PARMESAN  
\$17

LINGUINE AND SHRIMP  
PIO ANGELINI TOMATOES, BASIL AND TAGGIASCA OLIVES  
\$18

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

GRILLED CHICKEN BREAST FILET WITH FENNEL POLLEN  
ASPARAGUS SALAD AND GRIBICHE  
\$22

SEARED ATLANTIC SALMON WITH SMOKED SEA SALT\*  
SWEET PEPPERS, CORN FLAN, ORGANIC PEA TIPS  
\$24

NEW BEDFORD SEA SCALLOPS  
LATE HARVEST CORN SUCCOTASH  
PEPPER BACON, HARD CIDER AND THYME  
\$22

HEARTS OF ROMAINE "CAESAR" \$16  
PARMESAN, CALAMATA OLIVES, CROUTONS AND SPANISH ANCHOVIES  
**WITH LEMON AND THYME GRILLED CHICKEN \$22**  
**WITH GRILLED GULF SHRIMP \$24**

NEW ENGLAND "COBB SALAD"  
GRILLED CHICKEN, GREAT HILL BLUE, BACON, ORGANIC TOMATO,  
DRIED CRANBERRIES, EGG AND FIELD GREENS WITH CIDER VINAIGRETTE  
\$22

## DESSERTS

\$8

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

FRIANDISES  
FRENCH MACAROON, GINGERSNAP  
LINZER, AND MADELEINE

PHILADELPHIA STYLE CHEESECAKE  
STRAWBERRY COMPOTE  
MINT AND SUGAR COOKIE CRUST

LEMON MERINGUE TART  
BLUEBERRY THYME COMPOTE  
CRÈME CHANTILLY

\*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.