

# Café Fleuri Lunch

## New England Clam Chowder Lunch

Bowl of Creamy Chowder with Smoked Bacon and Thyme  
*Complimentary Refill*  
Vermont Crackers

Petit New England Lobster Salad Roll  
House Made Dill Pickle  
\$22

## Starters

Chilled Gazpacho Andaluz  
Virgin Olive Oil and Garlic Croutons  
\$9

New England Style Clam Chowder  
Smoked Bacon and Thyme  
\$9

Simply Mixed Greens and Shaved Vegetable Salad  
Choice of Aged Balsamic, Dijon Mustard or Great Hill Blue Cheese Dressings  
\$11

Petit Caesar Salad  
Romaine Hearts, Calamata Olives and Parmesan Grana  
Spanish Anchovies and Country Bread Croutons  
\$12

House Made Mozzarella and Tomato Salad  
Basil, Taggiasca Olive Oil and Mediterranean Sea Salt  
\$13

Corn Flour Crusted Point Judith Calamari  
Pepperoncini, Parsley and Lemon Aioli  
\$10

Shrimp Provençal  
White Wine, Garlic, Tomato and Parsley Butter  
Toasted Baguette Croustade  
\$16

## Café Fleuri Seasonal Suggestion

### Spanakopita

Spinach, Feta and Phyllo Pastry Pie  
Calamata Olives and Frissee  
Sweet Pepper and Tomato Coulis  
\$18

### Featured Wine Selections

Cabernet Sauvignon, Paarl, Glen Carlou, South Africa, 2006  
\$14 Per Glass

Chardonnay, Dunnigan Hills, Matchbook, California, 2007  
\$12 Per Glass

## Entrees

Grilled Chicken or Shrimp and Hearts of Romaine "Caesar"  
Parmesan, Calamata Olives, Bread Croutons and Spanish Anchovies  
with **Lemon and Thyme Grilled Chicken \$22**  
with Grilled Gulf Shrimp \$24

Zinfandel Marinated Grilled Tenderloin Tip  
Tomato, Red Onion and Garden Bean Panzanella  
\$24

Chicken "Milanese"  
Wild Arugula, Lemon, Virgin Olive Oil and Tomato Insalata  
\$22

Grilled Atlantic Salmon with Tarragon Mustard Glacage  
Eva's Garden Pea Tip Misto, New Potatoes and Onion  
\$24

Pan Roasted Chatham Cod Loin  
Wellfleet Clams, Chorizo, Vinho Verde and Corn Flan  
\$23

Salade Niçoise  
Imported Yellow Fin Tuna, Haricot Vert, Olives, Egg, Capers,  
New Potato, Tomato and Sweet Onion  
\$22

Tagliatelle all' Amatriciana  
Fresh Pasta with Plum Tomato, Pancetta, Lardo, Chilies and Sweet Onion  
Pecorino Romano Cheese  
\$20

Imam Bayildi  
Turkish Stuffed Eggplant  
Pepper, Onion, Tomato and Herb Cous Cous  
\$18

Pizza "Classico"  
Fresh Mozzarella, Plum Tomato and Imported Oregano  
\$16

Wild Shrimp and Basil Pesto Pizza  
Organic Baby Tomato and Fresh Mozzarella  
\$18

"Croque Monsieur"  
Imported French Ham and Gruyere Cheese  
Griddled Country Bread and Cornichons  
Café Fries  
\$18

New England Lobster Salad Roll  
Butter Toasted Bun  
House Made Potato Chips and Dill Pickle  
\$24

Chargrilled Northeast Family Farms Beef Burger\*  
Café Fries, Buttermilk Fried Onion Rings and House Made Pickles  
Choice of Massachusetts Blue, New Hampshire Swiss or Vermont Cheddar  
Grilled Mushroom or Bacon  
\$20

## Desserts

\$9

**The Langham Boston Chocolate Croissant  
Bread Pudding**  
Espresso Ice Cream, Crème Fraîche,  
Cocoa Emulsion

**Valhrona Chocolate Peanut Crunch Cake**  
Roasted Peanuts, Bourbon Mousse,  
Chocolate Biscuit

**Tahitian Vanilla Crème Brûlée**  
Fresh Berries, Grand Marnier

**Citrus Semifreddo**  
Raspberry Gastrique, Graham Cracker Tuile,  
Chantilly

**Friandises**  
Raspberry Linzer, French Macaroon,  
Chocolate Spritz, Lavender Madeline

**Ice Creams and Sorbets**  
Almond Sesame Tuile

**Strawberry Cheesecake**  
Poached Rhubarb, Crunchy Streusel, Mint

\*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.  
For parties of 6 or more a 15% gratuity will be added. For parties of 10 or more additional fees apply.