



Available through October 2017

General Manager Tony Frechette and Executive Chef Thomas Romig invite you to try some of their favorite local creations.

## Breakfast

### The Cape Codder

pan-fried crab cakes, fried egg, béarnaise sauce and Yukon Gold hash browns

### The Newbury

lobster, grilled asparagus, dill-chevre omelet and potato croquettes

## Sandwiches

### Knuckle Sandwich

Maine lobster and Old Bay remoulade on a hoagie roll

### Ahi BLT

lemon-dill aioli, lettuce, tomato and applewood-smoked bacon on multi-grain ciabatta

## Salads

### Georges Bank Salad

scallops, roasted beets, fennel and greens with orange vinaigrette and parmesan crisp

### Asian Steak Lo Mein Salad

Asian beef and vegetables, Mandarin oranges, edamame, sesame-chilled noodles, field greens, crispy wonton strips and sesame-ginger dressing

## Soup

### Tom's Lobster Bisque

Maine lobster, sherry and charred tomato

### Sweet Potato Maple Bacon Bisque

sweet potato, applewood-smoked bacon and Vermont maple syrup

## Snack / Appetizer Trays (Cold)

### Ahi Freedom Shooters

ahi tuna, tomato, scallion, wasabi cream and candied ginger

### Lobster Bruschetta

Maine lobster, crostini, grape tomatoes, red onion, artichoke hearts and pesto

## Snack / Appetizer Trays (Hot)

### Mini New England Crab Cakes

micro-greens salad, roasted red pepper pesto

### Maple Scallop Phyllo Tarts

seared scallops, citrus-scented chevre mousse, caramelized fennel

## Entrees

### Whiskey-Braised Short Ribs

Bully Boy whisky, grilled asparagus, Boston baked beans and brown bread

### Chicken Saltimbocca

marisala mushroom-sage sauce, grilled asparagus and risotto

### Grilled Block Island Swordfish

roasted corn on the cob and citrus-scented tarragon couscous with lemon caper butter

### Boston Harbor Seafood Bowl

clams, mussels, shrimp, scallops, cod, saffron broth and polenta

## Dessert

### Boston Cream Cannoli

vanilla custard and dark chocolate

### S'mores Whoopie Pie

cinnamon brown sugar cakes, marshmallow filling and chocolate ganache

**To Order:** Local: (781) 301-3455 • Toll-free: (800) 247-2433 • Online: [www.airculinaireworldwide.com](http://www.airculinaireworldwide.com)