



# Dinner at The Marliave

## Available 3/1/20 - 3/13/20

**Choose one option from First, Second & Third course...\$38/person**  
**Sorry, no splitting or sharing**

Henry C. Marliave, a French immigrant from Paris, opened his first restaurant in 1868 in the back of the United States Hotel in Boston. The restaurant was closed due to the Great Boston fire in 1872. Henry reopened Marliave at its current location in 1875 and it has been serving French & Italian dinners ever since.

### Appetizers

Escargot

Garlic-shallot butter, Parmesan, Toasted brioche

Mussels\*

White wine, Garlic, Parsley

French Onion Soup

Gruyere cheese, Short rib & Crouton

Macaroni & Cheese

Cheeses, Black truffle, House-cut ziti, Cream

Beef Carpaccio\*

Ribeye, Aioli, Parmesan, Sea salt, Arugula, Extra virgin olive oil

Caesar

Romaine, White anchovies, Parmesan, Crouton

Roasted Beets  
Goat cheese, Candied walnuts, Arugula, Lemon vinaigrette

Mixed Greens  
Parmesan & Lemon vinaigrette

\*Menu item cooked to order...eating raw or undercooked foods may increase your chance of contracting a food borne illness...Before placing your order, please inform your server if a person in your party has a food allergy.

18% gratuity added to parties of six or more

## Entrees

Sunday Gravy  
Gnocchi, San Marzano tomatoes, Slow-cooked meats

Scampi  
Linguini, Shrimp, Tomato, Garlic, Lemon

Risotto  
Mushrooms & Parmesan

Chicken  
“Under a Brick”, Risotto, Mushrooms

Cassoulet  
Crispy duck confit, Slow cooked pork, Toulouse sausage, White beans, Bread crumbs

Farm Raised Salmon  
Pan roasted, Whipped potatoes, Spinach, Asparagus

Diver Scallops  
Sweet potato ravioli, Mixed mushrooms, Crispy sage

Beef Burgundy  
Slow-cooked fork tender beef, Whipped potatoes, Grilled asparagus, Gorgonzola butter, Braising liquid

## **Dessert**

### **Box of Truffles**

House prepared, Premium chocolate, Cocoa powder

### **Chocolate Cake**

Warm, Melting center, Vanilla ice cream

### **Butterscotch Pudding**

Whipped cream & Candied ginger

### **Fresh Berries**

Whipped cream, Agave nectar, Mint

### **Cheese Plate**

Three chef selected cheeses, Brioche, Fig jam, Candied walnuts, Lavender honey

### **Ice Cream**

House churned, Daily flavors, Please ask your server for today's selections