



RESTAURANT MONTH

MARCH 1– MARCH 31, 2010

SEL DE LA TERRE LONG WHARF

PRIX FIXE DINNER \$33.10

FIRST COURSE

Duck liver terrine, apple chutney, whole grain mustard and brioche
or

Grilled asparagus, tomato aioli, arugula and Parmigiano-Reggiano
or

Mixed greens salad; roasted pears, candied pecans and Fourme d'Ambert

MAIN COURSE

Moules frites; local Maine mussels cooked in white wine and herbs served with fries and spicy aioli
or

Provençal braised boneless beef short ribs; pommes purée, roasted carrots and gremolata
or

Searred salmon, carrot ginger purée, roasted beets, baby bok choy, ruby red grapefruit
or

Sautéed herbed gnocchi, caramelized zucchini and cherry tomatoes; piave vecchio

DESSERT

Roasted banana cake with rum ice cream
or

Chocolate cheesecake with strawberries

*Menu items are cooked to order or may contain undercooked meat or fish, which may increase your risk of food-borne illness.

*Menu is subject to change.

SEL DE LA TERRE LONG WHARF

255 State Street

Boston, MA 02109

617-720-1300

www.seldelaterre.com