

MENTON

PRESENTS

*An Evening of Luxury*

# Champagne & BUTTER

SEPTEMBER  
15<sup>TH</sup> 2015

6:30<sup>PM</sup> reception  
7:30<sup>PM</sup> dinner

Enjoy apéritif bubbles and canapés, before indulging in a five course collaborative dinner between Chef de Cuisine Scott Jones, James Beard Award-winning Executive Wine Director Cat Silirie, and Diane St. Clair, the celebrated farmer and artisan behind the sublime handmade

Animal Farm butter.

\$225 PER PERSON  
includes Champagne pairings  
exclusive of tax and gratuity

Please call 617-737-0099 to reserve

## MENU

MENTON BUTTER SOUP  
*langoustine, shellfish, milk & honey*

ARCTIC CHAR  
*dashi, watercress, hazelnut*

AGNOLOTTI DI ZUCCA  
*sauce américaine, sea urchin, walnut*

ROHAN DUCK  
*beetroot, buttermilk, escargot*

BUTTERMILK SEMIFREDDO  
*huckleberry, lemon, mint*