



# AUTUMN / WINTER

## PAIRINGS

EVENTS & CATERING  
EST. 2020 EASTON, MA

three, four, and five course plated menus available  
starts at \$90 per person

### STARTER COURSE

#### MEDITERRANEAN BEAN SOUP

*crumbled lamb merguez, gigante beans, escarole*

#### SQUASH & APPLE BISQUE

*carrot, agrodolce, sumac, yogurt*

#### WINTER CAPRESE

*roasted squash, burrata, pepitas, maple vinaigrette*

#### BABY KALE CEASAR

*pecorino, crispy breadcrumbs, anchovies, garlic dressing*

#### BRUSSELS SPROUTS SALAD

*crispy chickpeas, pomegranate, lemon & caper dressing*

#### CHICORIES SALAD

*frisee, endive, gorgonzola, warm bacon vinaigrette*

### PASTA COURSE

#### RIGATONI BOLOGNESE

*pairings meat sauce, san marzano, whipped ricotta*

#### SQUASH AGNOLOTTI

*ricotta, parmesean, lemon brown butter, sage*

#### PASTA ALLA GENOVESE

*pappardelle, braised beef, onion, vermentino*

#### ORECCHIETTE

*local Italian sausage, broccoli rabe, pepper flake, truffle cream*

#### MUSHROOM SPAGHETTI

*Maitake, gorgonzola cream, sweet 'n' sour fig, garlic breadcrumbs*

### FISH COURSE

#### PISTACHIO CRUSTED HALIBUT

*horseradish whipped potato, cognac carrots, brown butter (\$6)*

#### GRILLED EYE OF SWORDFISH

*aromatic couscous, haricot verts, lobster veloute*

#### PAN SEARED COD LOIN

*fennel, artichoke, pernot scented beurre blanc*

#### GRILLED MAHI MAHI

*basmati rice, coconut curry broth, charred pineapple salsa*

#### SCALLOPS PARISIENNE

*pommes duchess, vin Blanc, beech mushrooms*

### MEAT COURSE

#### PAIRINGS STEAKHOUSE

**CHOOSE YOUR CUT -** filet (+\$7), n.y. strip (\$5), coulotte  
*garlic whipped potato, market veg, red wine reduction*

#### CHICKEN SCARPARIELLO

*crispy fingerling, Castelveltrano olives, sausage, lemon, pickled peppers*

#### MAREMMA-STYLE LAMB

*herbed couscous, charred vegetables, pimenton, sage + mint*

#### FIVE-SPICED DUCK BREAST

*confit fried rice, seared bok choy, wild mushrooms, citrus + chili glaze (\$+4)*

#### RED WINE BRAISED BEEF SHORTRIBS

*creamy polenta, market vegetable, braising jus, salsa verde (+\$3)*

### DESSERT COURSE

#### SALTED CARAMEL BROWNIE

*berry coulis, slow churned vanilla ice cream*

#### NY CHEESECAKE

*Port wine poached pear, ricotta, gingersnaps*

#### CHOCOLATE POTS DE CREME

*velvety custard, whipped cream, chocolate shavings*

#### UPSIDE DOWN APPLE CAKE

*cranberry, caramel whipped cream, candied lemon*

*State + local meals tax + service fee additional*

*Menu items may be served raw or undercooked.*

*Consuming raw or undercooked food may increase risk of foodborne illness*

*Before placing your menu order, please inform us if anyone in your party has a food allergy.*