



PAIRINGS

EVENTS & CATERING
EST. 2020 EASTON, MA

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

STARTER COURSE

SUMMER CORN CHOWDER

sweet shucked corn, bacon, cream, garlic croutons

ASPARAGUS SOUP

lemon, white wine, oyster mushrooms, chive

PAIRINGS CAPRESE

farm tomato, buratta, evoo, herb vinaigrette (+\$3) add lobster (+\$6)

BABY KALE CEASAR

toasted pine nuts, pecorino, crispy breadcrumbs, truffle honey vinaigrette

TRADITIONAL WEDGE

bacon lardons, cherry tomato, blue cheese dressing, chives

ROASTED BEET SALAD

arugula, pickled red onion, ricotta salata, horseradish vinaigrette

PASTA COURSE

RIGATONI BOLOGNESE

Pairings meat sauce, san marzano tomato, whipped ricotta, herbs

RAVIOLI DUO OUOVO

farm egg yolk, ricotta, parmesan, sage brown butter (+\$3)

ORECCHIETTE

local Italian Sausage, broccoli rabe, pepper flake, truffle cream

SPAGHETTI SCAMPI

jumbo prawns, garlic, white wine, lemon butter sauce (+\$4)

SPRING/ SUMMER MENU

FISH COURSE

ROASTED STRIPED BASS

melted leeks, toasted fregola, citrus butter

PISTACHIO CRUSTED HALIBUT

horseradish whipped potato, market vegetable, brown butter (+\$6)

GRILLED EYE OF SWORDFISH

aromatic couscous, haricot verts, miso soy butter

PAN SEARED ATLANTIC SALMON

herb crust, new potato, roasted carrot, lemon beurre blanc

GRILLED MAHI MAHI

Latin flavors, basmati rice, charred pineapple salsa

MEAT COURSE

PAIRINGS STEAKHOUSE

CHOOSE YOUR CUT - filet (+\$7), n.y. strip (\$5), coulotte

garlic whipped potato, market veg, red wine reduction

CORIANDER + FENNEL CHICKEN

spice rubbed natural chicken, green risotto, caramelized spring veg, chicken jus

CHARRED BONE-IN PORK CHOP

gruyere potato cake, broccolini, dijon + white wine sauce

HERB CRUSTED LAMB CHOP

ratatouille, brava potato puree, roasted leeks, kalamata demi glace (+\$6)

RED WINE BRAISED BEEF SHORTRIBS

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

DESSERT COURSE

SALTED CARAMEL BROWNIE

vanilla gelato, berry coulis

MIXED BERRY CHEESECAKE

graham cracker crust, whipped cream

CHOCOLATE POTS DE CREME

velvety custard, whipped cream, chocolate shavings

STRAWBERRY SHORCAKE

buttermilk biscuit, vanilla chiffon, berry sauce

PINK PEPPERCORN PANNA COTTA

shaved white chocolate, flakey sea salt

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.