

# CLINK.

## SUMMER DINE OUT BOSTON LUNCH MENU

\$25 Per Person

### FIRST

Garden Vegetable Gazpacho

Avocado | Cilantro

or

Summer Greens

Heirloom Tomatoes | Local Goat Cheese | Hemp Seed

Basil Vinaigrette

### MAIN

Salmon "Burger"

Black Olive Tomato Relish | Lemon Aioli

Brioche | Watermelon Feta Salad

or

Hand Cut Pasta Bolognese

Grass Fed Beef | Berkshire Pork | Vipe Ripe Tomatoes

Shaved Grana Padano | Summer Basil

### DESSERT

Summer Strawberry Soup

Vanilla Sponge | Chantilly Cream

or

Dulche del Leche Chocolate Tart

Maine Sea Salt | Icy Berries

Banana Ice Cream

*We are happy to accommodate guests with allergies or dietary restrictions. Before placing your order, please inform your server if anyone in your party has a food allergy.*

*\*NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

*Gratuuity of 18% is added to parties of 6 or more*

*@eatdrinkclink on Instagram*

# CLINK.

## SUMMER DINE OUT BOSTON DINNER MENU

\$38 Per Person

### FIRST

Smoked Octopus Gazpacho

Fresno Chilies | Jerez Vinegar | African Basil

or

Pan Roasted Monkfish

Garden Squash | Tempura Zucchini Blossom

### MAIN

Handmade Beet Pasta

Garden Nage | Wilted Chard

Hubbardston Goat Cheese

or

Beef Short Rib

Pomegranate | Radish | Pistachio

### DESSERT

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Dulche del Leche Chocolate Tart

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