

moonstones

raw • bar • global • chill

plated dinner

available for parties of 10 or more

tapas

chosen at time of seating

crispy chinese chicken spring roll sweet and sour sauce

goat cheese stuffed peppadews local honey drizzle

frozen grapes candied pecan, feta

asian short rib five spice, kimchi

salad

mixed artisan greens white balsamic vinaigrette, parmesan

entrée

chosen at time of seating

coq au vin mushrooms, pearl onions, bacon, red wine

farro island seared salmon bacon brussels sprouts,

whole grain mustard sauce, baby red potatoes

tagliatelle pasta mushrooms, truffle butter, parmigiana

szechuan eggplant with rice tofu, red peppers, sushi rice, medium spicy

steak frites** rosemary and sea salt fries, grilled romaine gratin

filet mignon** whipped potato, peas & mushrooms, red wine sauce (add 5-)

**all beef cooked to medium*

fourth course

chocolate pate

fresh brewed coffee and tea included

\$39.99 per person

optional display platters available

fresh crudités featuring locally crafted cheeses, seasonal fruits & vegetables,
homemade dips and crostini add \$5/person

moonstones hot tapas sampler szechuan short rib, dry-rub cajun wings,
chorizo lollipops, fresh mozzarella flatbread, garlic shrimp picks add \$10/person

raw bar tasting fresh shucked oysters, jumbo cocktail shrimp add \$12/person

**please inform us of any food allergies and we will try in earnest to protect you*

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www.moonstones110.com