

The Great Ones Fall and Winter



The following are sandwiches, appetizers, salads and entrees created by a number of chefs of national renown. They have graciously consented to adorn our menu with their innovations. We at The Parish Cafe and Bar hope that you enjoy the creativity and integrity that go with such food.

APPETIZERS

"Roasted Renee Wings" / \$7.95

A generous portion of baked roaster wings marinated in Jamaican jerk spices, fresh citrus and soy. Served with a banana, mango chutney.

Vegetable Potstickers / \$7.95

Sauteed and served with sticky rice and an Asian dipping sauce.

Shrimp and Garlic / \$8.95

Created by: **James Stanley, Chef** - Flash's, Boston

Rock shrimp sauteed in extra virgin olive oil with shaved garlic and Chipotle peppers. Served over toasted crostini and drizzled with a black bean puree.

Scallops and BBQ Duck / \$9.50

Created by: **Philip Aviles, Executive Chef/ Owner** - Masa, Boston

BBQ duck confit with pan seared sea scallops and creamed corn. Drizzled with cilantro oil and topped with fried leeks

*Curry Chicken Satay / \$7.95

Grilled curry marinated chicken tenders served with sticky rice and homemade coconut peanut sauce.

Pereira's Polenta / \$7.50

Created by: **Luiz Pereira, Chef** - Hill Tavern, Boston

Sauteed creamy polenta served with a mushroom ragu, diced tomatoes, fresh Mozzarella cheese chiffonade of Basil.

SALADS

Parishloners House Salad / \$5.50

A mixed green salad topped with diced tomato and crumbled Blue cheese. Served with a garlic herb vinaigrette.

*Aromatica Salad / \$7.75

Created by: **Steve DiFillipo, Chef/Owner** - Davio's, Boston

A mixed leaf lettuce salad tossed with spicy roasted pecans & herbed croutons. Served with a zesty raspberry vinaigrette.

*Spinach Salad / \$7.75

Fresh spinach tossed with caramelized almonds in a sesame seed vinaigrette.

ENTREES

Andy's Lo Mein Noodles / \$10.95

Created by: **Andy Husbands, Chef/Owner** - Tremont 647, Boston

Lo mein noodles sauteed with fresh assorted vegetables and tossed in a Hunan barbecue sauce.

Chipotle Meatloaf / \$11.95

Created by: **Sean Simmons, Chef/Owner** - The Parish Cafe, Boston

Homemade baked meatloaf seasoned with chipotle peppers and fresh herbs. Served with garlic-mashed, gravy and roasted red onion.

Penne Pasta Bolognese / \$10.95

Penne pasta tossed with ground beef, pork and veal in a spicy tomato sauce. Topped with shaved Parmesan Reggiano.

*Contains Nuts

 Contains Fish Products

Winter Specials

10/15 - 11/16	Paoli's Peasant Pizini Created by: Vinicio Paoli, Chef/ Owner - Ristorante Toscano
11/17 - 11/30	The Benny Created by: Ken Orfinger, Chef/ Owner - Clio
12/1 - 12/14	Biba's Steak and Blue Created by: Lydia Shire, Chef/ Owner - Excelsior
12/15 - 12/28	The Blue Ginger Created by: Ming Tsai, Chef/ Owner - Blue Ginger
12/29 - 1/11	The Campbell Created by: Scott Hebert, Chef - Troquet
1/12 - 2/8	Flour B.L.T. Created by: Chris Parsons, Executive Chef - Flour Bakery and Cafe
2/9 - 3/7	The Icarus Created by: Chris Douglass, Chef/ Owner - Icarus
3/8 - 3/21	The Big Cheese Created by: Peter Culp, Owner - Parish Cafe
3/22 - 4/18	The Schlow Created by: Michael Schlow, Chef/ Owner - Radius

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Please phone orders into (617) 247 - 4777



SANDWICHES

The Burke / \$10.95

Created by: **Jim Burke, Owner** - The Tuscan Grille, Waltham

A generous array of Prosciutto, spicy Capicola, Sopresata and Provolone cheese. This Italian favorite is served on French bread, toasted in the oven with olive oil and paper-thin red onions. Served with a spicy pepper relish and homemade potato salad or cole slaw.

* The Schlesinger / \$10.25

Created by: **Chris Schlesinger, Chef / Owner** - East Coast Grille, Cambridge

Monterey Jack cheese on warmed banana nut bread, topped with smoked ham and mango chutney. This grill master's favorite is served with pickled ginger red cabbage.

Zuni Roll / \$9.95

Created by: **The Cottonwood Café, Boston**

Smoked turkey breast, crisp bacon, chopped scallions, Dill Havarti cheese, cranberry chipotle sauce and sour cream wrapped in a flour tortilla. Served warm with a side of homemade potato salad or cole slaw.

* Pudding Portobello / \$10.95

Created by: **Debra Hughes, Chef / Owner** - Upstairs at the Square, Cambridge

A Focaccia bread sandwich with whole Portobello mushrooms, Casa de Roma cheese, onion marmalade and a walnut & parsley pesto. Served with mixed greens, herb vinaigrette and a white bean salad.

The Regal Regis / \$10.95

Created by: **Susan Regis, Chef** - Upstairs at the Square, Cambridge

Sliced flank steak & Portobello mushrooms in a soy, scallion, balsamic marinade. Served on Parmesan crusted French bread with a side of homemade potato salad or coleslaw.

* The Rialto / \$12.25

Created by: **Jody Adams, Chef / Owner** - Rialto, Cambridge

Paper-thin Prosciutto, fresh Mozzarella, basil pesto and a garlic-oil rub on white bread. Grilled to a golden brown and served with assorted greens, sundried tomatoes and a pine nut dressing.

Julio's Tuna Melt and Chips / \$8.95

Created by: **Julio Pelxoto, Sous Chef** - Parish Cafe, Boston

Fresh tuna salad tossed with diced onions and a roasted red pepper mayonnaise. Served on toasted Tuscan wheat triangles, topped with applewood smoked bacon and melted Monterey Jack cheese and sided with potato chips.

Elephant Walking on Eggs - Sandwich from the Mountain / \$9.50

Created by: **Gerard Lopez, Chef / Owner** - The Elephant Walk, Cambridge

An assortment of julienne vegetables sautéed with fresh Goat cheese and New England eggs. Served omelette style on a French baguette. Sided with assorted mixed greens, tomatoes and cucumbers in an herb vinaigrette wash.

Henri's Veal Pastrami / \$10.95

Created by: **Paul O'Connell, Chef / Owner** - Chez Henri, Cambridge

A slow roasted veal brisket thinly sliced and served warm on a baguette with a spicy mustard sauce. Sided with potato salad or cole slaw.

The SDLT / \$10.95

Created by: **Geoff Gardner, Chef / Owner** - Sel De La Terre, Boston

A spice rubbed, smoked duck breast sandwich served on Caraway rye bread with lettuce, tomato and onion. Topped with a caper mayonnaise and sided with potato salad or cole slaw.

* The Oleana / \$9.95

Created by: **Ana Sortun, Chef / Owner** - Oleana, Cambridge

Beer-battered, and fried mussels and hot peppers served on a baguette with Turkish tarator sauce and Romaine. Sided with slaw and cucumber dill salad.

Locke-Ober's Fish and Chips Butty / \$10.25

Created by: **Jacky Robert, Executive Chef** - Locke-Ober, Boston

Locally caught fresh pollock, lightly battered and pan fried. Served on an egg bun, drizzled with malt vinegar, served with Romaine lettuce, vine ripe tomatoes and a tomato remoulade. Sided with potato chips.

* Lumiere / \$10.25

Created by: **Michael Leviton, Chef / Owner** - Lumiere, Newton

A slow roasted pork butt sandwich served on a seeded bun with a lime and green curry tartar sauce. Sided with a papaya salad and peppered peanuts.

* The Crazy Way Sandwich / \$8.95

Created by: **Luis Morales, Chef de Cuisine** - Via Matta, Boston

Sliced mortadella (fancy bologna) on grilled Tuscan bread with a homemade mustard remoulade and baby arugula. Baked in the oven and served with an eggplant caponata.

Great Bay Wrap / \$10.95

Created by: **Jeremy Sewall, Executive Chef** - Great Bay Restaurant, Boston

Fresh Clams, Mussels and Cocktail Shrimp with pickled carrots, Romaine lettuce, fresh parsley and a mustard aioli wrapped in Lavash bread. Served cool with potato chips.

Egg Sandwich Lyonnaise / \$9.25

Created by: **Tony Maws, Executive Chef / Owner** - Craigie St. Bistrot, Cambridge

Two eggs fried over easy, served on toasted white bread with Applewood smoked bacon, sliced vine ripe tomatoes, sliced red onion and Romaine. Served with a dijon mustard aioli and potato salad.