

Dinner

Appetizers

Duck Spring Rolls

*With Mango Catsup, Watercress and Grapefruit Salad**

\$10

Beef Tartar

*Marinated Beef topped with Quail Egg**

\$13

Roasted Garlic Hummus

Homemade Hummus, served with Vegetables and Pita Toast

\$9

Confit Duck

*Slow Cooked Duck Leg with Caramelized Pears, Watercress, Walnuts and Creamy Vinaigrette**

\$14

Mussels Provencal

*Prince Edward Island Mussels Sautéed with Garlic, White Wine, Diced Tomatoes, Capers and Parsley**

\$11

Tuna Sashimi

*With Mizuna, Daikon, Cucumber and Japanese Citrus**

\$12

Crispy Fried Calamari

*Vintage Lounge House Specialty served with Kalamata Olives, Parsley and Spicy Remoulade**

\$10

Soups

Cream of Tomato Soup

With Garlic Crostini, Gruyere and Roasted Cumin

\$10

French Lentil Soup

*Puy French Lentils, Vegetables and Bacon in a Chicken-based Broth**

\$10

Salads

Caesar Salad

*Romaine, Croutons and White Anchovies**

\$9

Speck Salad

*Thinly Sliced Salt Cured and Smoked Ham with Pea Tendrils, Shaved Fennel and Parmesan Cheese**

\$11

Baby Arugula Salad

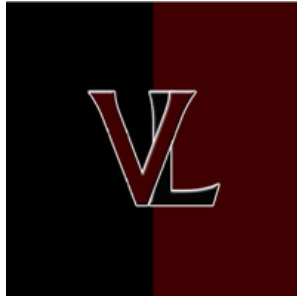
Candied Walnuts, Apples and Great Hill Blue Cheese

\$11

Baby Beet Salad

Goat Cheese, Frisee and Chives

\$11



Entrees

Sun-Dried Tomato Gnocchi

Sautéed Spinach, Pesto Cream Sauce and Parmesan Cheese
\$19

Recommended with: 2005 Newton Chardonnay \$14/\$49

Day Boat Diver Scallops

*Wrapped in Pepper Bacon with a Creamy Risotto, Sautéed Wild Mushrooms and English Peas**
\$27

Recommended with: 2005 Bortoluzzi Pinot Grigio \$10/\$40

Filet Mignon

*Grilled Asparagus, Baby Holland Peppers and Foie Gras Butter**
\$29

Recommended with: 2004 Casa Lapostolle Cuvee Alexandre \$50

Grilled Blue Fin Tuna

*Lightly Grilled served Medium Rare with Parsnip Puree and Salsa Verde**
\$26

Recommended with: 2003 Wynns Riesling \$8/\$30 or 2005 Bucci Verdicchio \$39

Bone In Pork Chop

*Creamy Polenta, Broccolini and an Apple Cider Demi Glace**
\$25

Recommended with: 2004 Peter Lehman Shiraz \$8/\$38

Free Range Cornish Hen

*10oz Semi Boneless Hen with Wild Black Rice and Chantaney Carrots**
\$23

Recommended with: 2006 Trinchero Pinot Noir \$9/\$38

Prime Skirt Steak

*Roasted Fingerling Potatoes and Braised Leeks with Blue Cheese Butter**
\$27

Recommended with: 2003 Marques de Caceres Reserva Rioja \$45

Lobster Ravioli

*Meat of a full 1.25 pound Maine Lobster served in a Hand Made Ravioli with Baby Bok Choy and Citrus Buerre Blanc**
\$33

Recommended with: 2005 Caymus Conundrum \$58 or 2005 Hess Select Chardonnay \$8/\$30

Lamb Osso Buco

*Slow Roasted Tender Lamb Shank served with Saffron Risotto and Roasted Root Vegetables**
\$28

Recommended with: 2003 Monte Antico Sangiovese Blend \$7/\$24 or 2004 Robert Hall Merolt \$42

Executive Chef - Brian Doyle

*Consuming raw or undercooked meats, poultry & seafood may increase the risk of foodborne illness. A gratuity of 18% will be added to parties of 6 people or more.

Vintage Lounge • 72 Broad Street Boston • 617 482 1900 • www.VLBoston.com