



INN AT HASTINGS PARK

LEXINGTON & CONCORD
BOSTON, MASSACHUSETTS

HALLOWEEN DINNER
FRIDAY, OCTOBER 30TH, 6PM
SATURDAY, OCTOBER 31ST, 7PM

STARTER

DR. FRANKENSTEIN'S VEGETABLE SALAD
CARROTS, TRI-COLORED CAULIFLOWER, ROMANESCO, EDAMAME
HEIRLOOM TOMATOES, GREEN GODDESS DRESSING
NV BISOL, JEIO, BRUT, PROSECCO, VENETO, ITALY

ENTREE

HOCUS PUCUS PAPPARDELLE
ROASTED ROOT VEGETABLES, PURPLE MUSTARD GREENS, PEPITAS
BEEF BRISKET RAGU, RED WINE SAUCE
2016 VOLPAIA, CHIANTI CLASSICO, ITALY

DESSERT

GHOULISH FLOURLESS CHOCOLATE CAKE
RED RASPBERRY BLOOD, GHOST MERINGUES
CHAPPELLET, LATE HARVEST SYRAH, NAPA VALLEY, CA
OR
MAST LANDING BREWING, GUNNER'S DAUGHTER STOUT, WESTBROOK, ME

\$55 PER PERSON
\$40 WINE PAIRING PER PERSON
(NOT INCLUDING TAX OR GRATUITY)

EXECUTIVE CHEF: MICHAEL ARNOLD
PASTRY CHEF: SHAYNA SHAW

WE APPRECIATE THE HARD WORK AND DEDICATION THAT OUR LOCAL FARMERS PUT INTO THEIR PRODUCT
AND WE ARE PROUD TO SUPPORT THEM.