


PLATS du JOUR	
MONDAY	House Smoked Pork Ribs
TUESDAY	Country Fried Chicken
WEDNESDAY	Bouillabaisse
THURSDAY	Tweet-a-Dish
FRIDAY	Beer Battered Fish Tacos
 EVERY WEEKNIGHT	

Monday  
July 25, 2011  
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Tonight: Mostly Clear  
Low 64°F  
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Tomorrow: Sunny  
High 81°F

## SPECIAL TODAY

Cream of Corn Soup with Lime Crème Fraîche 8  
Farmer's Market Strawberry Salad, Nectarines, Mixed Greens, Sheep's Milk Ricotta, Toasted Pistachios, Blackberry Vinaigrette 13

PLAT du JOUR: House Smoked BBQ Pork Ribs, Potato Salad, Grilled Corn on the Cob 15

## FEATURED WINE

Join us in celebrating the Summer of Riesling 2011!  
To kick off the three month long celebration of Rieslings from around the world, we're putting the spotlight on Germany.  
Try one on its own or as a flight of three for 19!

2009 Riesling Sekt Brut, Reichstrat von Bühl, Pfalz, Germany  
Sparkling Riesling - a great start to any meal. Bright, refreshing and totally dry

2009 Riesling Feinherb, Schloss Lieser, Mosel, Germany 5 taste | 10 glass | 40 bottle  
Classic off-dry Riesling from a brilliant producer showing big apple and lime flavors, zesty with great minerality

2007 Riesling Spätlese "Oberemmel Hütte," von Hövel, Saar, Germany 6 taste | 12 glass | 48 bottle  
Beautifully balanced with knockout acidity and notes of lemon, peach and a hint of spice

## SPECIAL GOINGS-ON



Win dinner on us!

**Tweet an idea** or two to  
Chef Diana @BLDchefD.

If you're not a Twitterbug  
simply email your suggestion  
for a Plat du Jour dish to

Diana at [diana@bldrestaurant.com](mailto:diana@bldrestaurant.com)

If Chef D selects your dish suggestion,  
you and a friend eat your dish for free!

**Deadline for entries is  
every Sunday at midnight.**



On Thursday, August 4,  
celebrate our second Summer of Riesling Dinner.  
We are pairing classic summer food with Riesling from  
Germany, Austria, and France.

Fried Ipswich Clam with Tartar Sauce,  
Heirloom Tomato Salad with Fresh Burrata  
Maine Lobster Roll with House Made Chips  
Watermelon Riesling Popsicle with Mixed Local Melon.  
Ask for more details.



As featured in June's issue of  
**Food Network Magazine.**

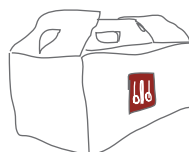
Pastry Chef Mariah Swan's  
**MILKSHAKE**

Brown Butter (with Kraken),  
Coconut (with Kahlua),  
Strawberry Vanilla (with Licor 43)  
The next is **Sunday, July 24th**  
beginning at 5 PM.



**DOUGHNUT SHOPPE**

Join us every Wednesday night  
beginning at 5pm for  
Pastry Chef Mariah Swan's  
Housemade Doughnuts.  
Past favorites have included  
Toasted Coconut Glazed, Mocha Filled.  
Mmmm. Doughnuts.



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