



Four-Hands Dinner at Matria

Join Executive Chefs Didier Montarou of Boston and Norma Whitt of San Francisco for an exclusive four-course dining experience at Matria, InterContinental Boston's new Northern Italian-inspired restaurant.

Available only on April 3rd, 4th, and 5th from 5:00 PM to 9:30 PM, each course is expertly paired with renowned Duckhorn Wines for a perfectly curated evening.

Reserve Now on Resy



FOUR-HANDS DINNER MENU

Course 1:

Insalata di Mare

Poached shrimp, clams, crispy prociutto, apple, bagnetto verde

Course 2:

Ricotta Gnudi

Sunchoke cream, crispy artichoke, brown butter, truffle, parmesan

Course 3:

Barolo Braised Prime Short Ribs

*Burrata Truffle Morel Asparagus Agnolotti, Smoked Heirloom Carrot
Pure*

Course 4:

Prosecco White Chocolate Strawberries Meringue

Thyme infuse Strawberries, Mascarpone white chocolate mousse