

BOSTONIA
PUBLIC HOUSE
— ESTABLISHED 2014 —
Valentine's Day

1ST COURSE

tuna crudo

pineapple, cilantro, sesame seed, serrano, avocado crema

broiled oyster Rockefeller

lemon hollandaise sauce

2ND COURSE

seared scallop cassoulet

fricassée of escargot, chorizo,
guanciale braised cannellini beans, garlic butter

prime beef coulotte steak

marble potato confit, cauliflower,
thumbelina carrots, red wine reduction

3RD COURSE

Bulleit bourbon glazed

sweet potato doughnuts

drunken cherry Nutella chocolate pudding

cocoa nib granola

PRIX-FIXE MENU
\$65 PER GUEST

please inform server of any allergies

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness*