

# BOSTONIA

## PUBLIC HOUSE

— ESTABLISHED 2014 —

### New Year's Eve!



## PRIX FIXE MENU – \$75

items also available al la carte

### FIRST COURSE

<b>French Onion Soup</b> .....	13
caramelized onion, beef brodo, gruyère crostini	
<b>Roasted Butternut Squash Soup</b> <sup>GF</sup> .....	12
coconut milk, vadouvan curry, tarragon crème fraîche, toasted hazelnuts	
<b>Sweet Gem Caesar Salad</b> .....	14
crisp gem lettuce, garlic crouton, shaved parmesan, anchovy caesar dressing	
<b>Beet and Acorn Squash Salad</b> <sup>GF</sup> .....	15
baby arugula, mint yogurt, candied pistachio, pomegranate, watermelon radish	

### RAW BAR

<b>Local MA Oysters</b> * <sup>GF</sup> .....	3ea
<i>horseradish, cocktail sauce, lemon, mignonette</i>	
<b>Chilled Shrimp Cocktail</b> * <sup>GF</sup> .....	4ea
<i>horseradish cocktail sauce, lemon</i>	
<b>Scallop Ceviche</b> * <sup>GF</sup> .....	19
<i>george's bank scallops, blood orange, fuyu persimmon, english cucumber, serrano, taro root chips</i>	
<b>Chilled Seafood Platter</b> * <sup>GF</sup> .....	80
<i>9 oysters, 9 shrimp, scallop ceviche</i>	

### SECOND COURSE

<b>Scallop Ceviche</b> * <sup>GF</sup> .....	19
george's bank scallops, blood orange, fuyu persimmon, english cucumber, serrano, taro root chips	
<b>Caramelized Pork Belly</b> <sup>GF</sup> .....	18
herbed stone ground polenta, braised red cabbage, shallot bourbon glaze	
<b>Bouillabaisse</b> <sup>GF</sup> .....	22
steamed mussels, clams, shrimp, white wine and saffron court-bouillon, salted potato, poached leek, grilled bread	
<b>Winter Vegetable Vol-au-Vent</b> .....	18
creamed swiss chard, roasted pearl onion, chestnut, golden raisins, parsnip velouté	

### THIRD COURSE

<b>Beef Filet Mignon and Butter Poached Lobster Tail</b> * <sup>GF</sup> .....	52
horseradish and chive whipped potatoes, maitake mushrooms, port wine demi, béarnaise	
<b>Pan Seared Half Rack of Lamb</b> * <sup>GF</sup> .....	48
sweet potato mousseline, blistered rapini, currant red wine marmalade	
<b>Crab Crusted Cod</b> .....	35
tuscan white bean stew, benton virginia ham, beurre blanc	
<b>Alba Truffle Risotto</b> <sup>GF</sup> .....	40
carnaroli rice, celery root, cauliflower, pecorino, sage, lemon oil, fresh shaved truffles	

### FOURTH COURSE

<b>Hazelnut Chocolate Crèmeux</b> .....	11
griottine cherry, chocolate pearl, cacao nib granola	
<b>Old Fashioned Cheesecake</b> .....	11
cranberry orange compote, limoncello curd	
<b>Made to Order Sweet Potato Doughnuts</b> .....	11
bulleit bourbon glaze	

*please inform server of any allergies*

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

*GF designates item can be prepared gluten free*