

BOSTONIA

PUBLIC HOUSE

— ESTABLISHED 2014 —

Dine Out Boston Menu

March 5-10 & 12-16, 2017

1ST COURSE

Brown butter ricotta gnudi *
duck confit, farm egg,
roasted cauliflower, truffle pistou

Ahi tuna poke*
avocado, cucumber, sesame,
wasabi vinaigrette, wakame

2ND COURSE

Braised chicken legs*
pearl couscous, smoked bacon lardons,
roasted cipolini onions, Brussels sprouts,
rosemary chicken jus

Wild boar ragu*
garganelli pasta, broccoli rabe,
porcini mushroom butter,
pecorino cheese, herb bread crumbs

3RD COURSE

Vanilla bean cheesecake
limoncello curd,
dried cranberry compote

Chocolate cremeux
brandy soaked cherries,
hazelnut praline grain granola,
mini macaroon

PRIX-FIXE MENU

\$38 per person * *

* * Prices are per person and
exclude beverages, tax and gratuities

please inform server of any allergies

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

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DINE^{OUT}

BOSTON

SINCE 2001

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