



# BOSTONIA

## PUBLIC HOUSE

ESTABLISHED 2014



### New Year's Eve Dinner!

#### FIRST COURSE

**Bloomsdale Spinach and Arugula Salad** - kohlrabi radish, shaved red onion, Vermont creamery goat cheese, calamansi lemon vinaigrette

**Sweet Gem Lettuce Chopped Salad** - crispy pancetta, hard egg, fourme d'ambert blue cheese, black pepper ranch dressing

#### SECOND COURSE

**Carnaroli Rice Risotto** - roasted cauliflower, Jerusalem artichokes, charred maitake mushrooms

**Rosemary Braised Lamb Ragù** - lacinato kale, rigatoni pasta, toasted pine nuts, pecorino cheese

**House Made Meyer Lemon Ricotta Gnudi** - buttered lobster, guanciale breadcrumbs, espelette pepper

#### THIRD COURSE

**Tasmanian Sea Trout** - chorizo, Maine marble potato & butternut squash hash, piquillo pepper sauce, olive tapenade

**Georges Bank Scallops** - sauteed escargot, cippolini onions, trumpet royale mushrooms, brussels sprouts, sherry bordelaise sauce

**Creekstone Farms Beef Coulotte Steak** - aligot potato mousseline, roasted broccoli, butter braised radish, truffle veal jus

#### FOURTH COURSE

**Nuetella Chocolate Pudding** - griottine cherries, chocolate pearl cocoa nib granola

**Old Fashioned Cheesecake** - cranberry orange compote, limoncello curd

**"Made to Order" Sweet Potato Doughnuts** - Bulleit bourbon glaze

FOUR COURSES — \$75 PER GUEST