

# BOSTONIA

## PUBLIC HOUSE

— ESTABLISHED 2014 —

## NEW YEAR'S EVE

### FIRST COURSE

Watercress & Frisee Salad<sup>GF</sup>  
speck ham, cave aged goat cheese,  
radish, pumpkin seeds, banyuls vinaigrette

Butternut Squash Ravioli  
confit of duck, arugula, dried cranberry,  
jean reno evoo, green walnut syrup

Lump Crab Cake  
avocado, Hawaiian heart of palm, fennel salad,  
calamansi lemon vinaigrette, blood orange butter

Harissa Shrimp<sup>GF</sup>  
chorizo roasted potatoes,  
romesco sauce, marcona almonds

American Kobe Beef Stroganoff  
baby shitake mushrooms,  
handmade pappardelle pasta, soft poached egg

### SECOND COURSE

Crab Crusted Cod  
asparagus, pancetta,  
Maine marble potato succotash, tarragon nage

Georges Bank Scallops<sup>GF</sup>  
Berkshire pork cheek, roasted cauliflower,  
Anson Mills Vermont white cheddar grits, pork jus

Lobster Risotto<sup>GF</sup>  
aquarello carnaroli rice, artichokes,  
oven dried tomatoes, truffle pecorino cheese

Whole Roasted Poussin<sup>GF</sup>  
farro couscous, garlic sausage, chestnuts,  
winter vegetable ragout, foie gras butter

Cabernet Braised Pasture Raised Beef Shortribs<sup>GF</sup>  
parsnip mousseline, charred Brussels sprouts,  
pearl onions, sauce bordelaise

### THIRD COURSE

Hazelnut Chocolate Cremeux  
griottine cherry, chocolate pearl, cacao nib granola

Sour Cream Cheese Cake  
cranberry orange compote, meyer lemon curd

“Made to Order” Sweet Potato Doughnuts  
Bulleit bourbon glaze

## 3 COURSES - \$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*

*GF indicates item can be prepared gluten free*