

BOSTONIA

PUBLIC HOUSE

— ESTABLISHED 2014 —



Valentine's Day



1ST COURSE

Winter green salad

arugula, speck ham, Hawaiian hearts of palm,
radish, banyuls vinaigrette

Ahi tuna poke*

avocado, cucumber, sesame,
wasabi vinaigrette, wakame

2ND COURSE

Brown butter ricotta gnudi*

duck confit, farm egg,
roasted cauliflower, truffle pistou

Lobster carbonara*

pancetta, farm egg, sea urchin butter,
bucatini pasta, pecorino cheese

3RD COURSE

Georges Bank scallops cassoulet*

andouille sausage, country cut bacon,
winter root vegetables,
flageolet beans, foie gras butter

Pineland Farms grass-fed beef coulotte*

celeriac mousseline, roasted Brussels sprouts,
Jerusalem artichokes, porcini mushroom jus

4TH COURSE

Vanilla bean cheesecake

limoncello curd, dried cranberry compote

Chocolate cremeux

brandy soaked cherries,
hazelnut praline grain granola,
mini macaroon

PRIX-FIXE MENU

\$69 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*

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FEATURED SPARKLING

Domaine Carneros, Brut	Carneros, CA	60
Nicolas Feuillatte Brut	Chouilly, France	60
J Cuvee 20, Brut	Russian River, CA	80
Moet & Chandon Imperial	Epernay, France	90
Roederer Estate, L'Ermitage	Anderson Valley, CA	130
Veuve Clicquot	Reims, France	150
Le Reve, Blanc de Blanc	Carneros, CA	200

FEATURED COCKTAILS

Chivalry Isn't Dead	13
Tito's Handmade Vodka, St. Germain, lemon, lime, mint, agave	
First Love	13
Tito's Handmade Vodka, Limoncello, Cointreau, simple, lemon	
The Love Bite	13
Tito's Handmade Vodka, Chambord, lemon, pineapple, sparkling rosé	
Love is in the Air	13
Tito's Handmade Vodka, Pama liqueur, sparkling wine, sugar rim	
"Berry Happy Together" Sangria	13
House secret Rosé Sangria	
The Lady Killer	13
Tito's Handmade Vodka, muddled lime, simple, ginger beer	