

# BOSTONIA

## PUBLIC HOUSE

— ESTABLISHED 2014 —



## Valentine's Day



### 1ST COURSE

#### **Winter green salad**

arugula, speck ham, Hawaiian heart 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**

lemoncello lemon curd, dried cranberry compote

#### **Chocolate cremeux**

griottine 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*