

**BOSTONIA**  
PUBLIC HOUSE  
— ESTABLISHED 2014 —  
**Valentine's Day**

**1ST COURSE**

**tuna crudo**

pineapple, cilantro, sesame seed, serrano, avocado crema

**broiled oyster rockefeller**

lemon hollandaise sauce

**2ND COURSE**

**seared scallop cassoulet**

fricassée of escargot, chorizo,  
guanciale braised cannellini beans, garlic butter

**prime beef coulotte steak**

marble potato confit, cauliflower,  
thumbelina carrots, red wine reduction

**3RD COURSE**

**bulliet bourbon glazed**

sweet potato doughnuts

**drunken cherry nutella chocolate pudding**

cocoa nib granola

**PRIX-FIXE MENU**  
**\$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*