

# BOSTONIA

## PUBLIC HOUSE

— ESTABLISHED 2014 —

### New Year's Eve!

#### PRIX FIXE MENU – \$90

##### FIRST COURSE

**Maple Sweet Potato Soup** .....  
toasted pumpkin seeds, 'nduja crostini

**Spinach & Watercress Salad** <sup>GF</sup> .....  
shaved prosciutto, candied pecans, pomegranate vinaigrette,  
fourme d'ambert blue cheese

**Maine Peekytoe Crab Cake** .....  
julienne fuji apple & chayote squash slaw, cilantro lime crema

##### SECOND COURSE

**Braised Lamb Ragu** .....  
brown butter gnocchi, mushrooms, butternut squash,  
pecorino cheese

**Eggplant Cannelloni** <sup>GF</sup> .....  
herb ricotta & goat cheese, spinach, pine nuts,  
house made tomato sauce, golden raisin compote

**Lobster Black Pepper Pasta** .....  
lemon tagliatelle pasta, pancetta breadcrumbs,  
soft poached egg

##### THIRD COURSE

**Herb Brined Poulet Rouge Half Chicken** <sup>GF</sup> .....  
bacon fat smashed potatoes, roasted broccoli,  
sage poultry nage

**Wagyu Beef "Yankee Pot Roast" from Snake River Farms** .....  
parsnip mash, pearl onions, roasted brussels sprout,  
sauce bordelaise

**Kurobuta Pork Chop** .....  
cast iron skillet sour cream spaetzle,  
smoked ham hock mustard greens, apple cider pork jus

**Root Vegetable Cassoulet** <sup>GF</sup> .....  
celery root essence, black eye peas,  
jansal valley farms vegetable ragu

##### FOURTH COURSE

**Spiced Carrot Cake** .....  
cream cheese frosting, walnut crumbs

**Sea Salt Chocolate Tart**.....  
cocoa nibs, chocolate pearls

**Port Wine Poached Pear** <sup>GF</sup> .....  
vanilla bean honey mascarpone, crushed amaretto cookies

##### Hors d'oeuvres

**Truffle Deviled Eggs** <sup>GF</sup> ..... 24  
HUDSON VALLEY DUCK EGGS,  
SHAVED TRUFFLE

**Smoked Salmon Carpaccio** \*<sup>GF</sup> 22  
BEET CRUDO, FRIED CAPERS, DILL,  
CURED EGG, LEMON EVOO,  
WATERCRESS

**Prosecco Oysters & Caviar** \*<sup>GF</sup> 36  
UNI ROE, FARM RAISED CAVIAR,  
CHIVES

**Chilled Shrimp Cocktail** <sup>GF</sup> ... 24  
AVOCADO PUREE, LEMON,  
BLOODY MARY COCKTAIL SAUCE

**Alaskan King Crab Leg** <sup>GF</sup> ..... 29  
YUZU CREMA, CORIANDER,  
VANILLA

**Chilled Lobster Tail** <sup>GF</sup> ..... 35  
DRAWN BUTTER, CHIVES,  
SEA SALT

**Foie Gras Torchon** ..... 24  
APPLE BUTTER, PORT WINE SYRUP,  
CRUSHED PISTACHIOS,  
BRIOCHE TOAST POINT

*please inform server of any allergies*

*\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness*

*GF designates item can be prepared gluten free*