

# BOILERROOM RESTAURANT

## First Course

marinated olives (ligurian, castelvetro, cerignola)	3
house ricotta gnudi, applewood bacon, sherry agrodolce, kettle chips, parsley salad	8
artichoke "barigoule", chives, fingerling potatoes, toasted boucheron	11
june farm honey glazed pork belly, cauliflower puree, pickled crimini, musto	10
chicken liver ravioli, oyster mushrooms, eggplant puree, beet vinaigrette	8
charred octopus, oven dried basquaise, pernod, clementines, hazelnuts	9

## Main Course

milk braised pork collar, parsnips, green olives, charred brussel sprout, eggplant caviar	19
pan roasted monkfish, balsamic onions, parsnip cream, herb salad, lemon beurre	19
veal liver, olive oil yukon potatoes, fried shallots, pickled garlic, glace de viande	17
whole fish, roasted beets, lemon confit, boston lettuce (serves two)	m.p.
braised calamari in soffrito, littleneck clams, fingerling potatoes, shaved fennel	16
risotto, braised kale, beef cheeks, fried egg, truffle oil	18

## Cheese Board

1 pc/8	2pcs/10	3pcs/12	with accompaniments
belle sabine		marinated manchego	
fromage des clarines		jeune cantalet	
piave de vecchio		gorgonzola dolce	
langres			

## Dessert

baba au rum, june farm prairie honey, creme fraiche, blackberries	6
orange financier, fig compote, rosemary syrup	5
white chocolate nougat, cherries in brandy, langue de chat	6