

# BOLETE

January 2019

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## FIRST COURSE

**Chilled East Beach Blonde Surf and Turf Oysters\* (RI) 18**  
beef carpaccio, horseradish crème fraiche, crisp shallot

**Liberty Gardens Mixed Greens 12**  
artichoke, crisp sweetbreads, herb boiled egg, mache, fingerling potato, sourdough crouton, red wine vinaigrette

**Roasted Cauliflower Soup 12**  
foie croutons, local mushrooms, leeks, herbs

**Yellowfin Tuna Tartare\* 16**  
marinated tofu, bok choy, cucumber, jalapeno, shiitake mushroom, blood orange miso broth

**Roasted Marrow Bone 15**  
housemade chunky peanut butter, Scholl's apples, apple jelly, roasted peanuts, sea salt, sourdough toast

**Crisp Soft Poached Duck Egg 17**  
cauliflower, garlicky snails, mushrooms, Liberty Gardens greens, cauliflower puree

**Rabbit Rilette 14**  
carrot and radish salad, cornichons, mustard crackers, carrot vinaigrette

**Maryland Crab Salad 16**  
avocado, pickled shallot, gaufrettes, Liberty Gardens' greens, red leek vinaigrette, caviar

**Seared Foie Gras 20**  
crisp onion tart, sweet onion jam, brioche, soy marinated golden enoki mushroom, Liberty Gardens' mustard greens, mushroom gastrique

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## SECOND COURSE

**Roasted Pennsylvania Petite Beef Ribeye\* 38**  
Robuchon potato, lion's mane mushrooms, haricot verts, pearl onion, baby carrots, turnips, bordelaise

**Panko Crusted Dayboat Cod 32**  
"Fish Chowder", bacon, celery, potatoes, leeks, parsley, crisp brandade

**Roasted Kreeky Tree Farms Chicken Breast 32**  
chestnuts, lobster, roasted hen of the woods mushrooms, roasted cippolini, parsley spaetzle, rosemary, lobster broth

**Cast Iron Seared Day Boat Sea Scallops 34**  
hand rolled gnocchi, Maryland crab, cauliflower, oyster mushrooms, blood orange, chive, truffled cauliflower puree, lobster butter

**House Smoked Pennsylvania Pork Chop\* 32**  
potato and truffle pierogi, cabbage, fingerling potato, local mushrooms, caramelized onion, pork jus

**Cast Iron Seared Wild Black Bass 32**  
chilis, winter citrus, celery root, shiitake mushrooms, lentil fritters, celery root puree, jalapeno gastrique

**Roasted Vermont Quail\* 34**  
porcini pasta, mushroom and confit duck ragout, brunoised vegetables, roasted shallots, ruby streaks, duck jus

*\*Please be advised that eating raw or undercooked foods may increase your likelihood of contracting a foodborne illness*