

# BOILERROOM RESTAURANT



**house marinated olives**

5

**house charcuterie**

selection of house cured meats, pickles, mustard

18

**ravioli**

roasted celeriac filling, butter, toasted hazelnut gremolata

12

**foie gras terrine**

fennel marmalade, pistachio butter, celery leaf, grilled sourdough

24

**citrus braised atlantic calamari**

local green hominy, red grapefruit supremes, calabrian chili, watercress

13

**grilled italian sausage**

creamy sorghum, house bacon lardons, red wine cherries, arugula

12

**yellowfin tuna crudo**

parsley oil, pickled shallots, calabrian chili aioli, cured egg yolk, fresh mint

13



**dayboat florida cobia**

carrot purée, local wild rice, braised leeks, kimchi, rock shrimp, pistachio cracker

30

**seared hybrid striped bass**

yukon potato gnocchi, scallop mousse, roasted celeriac, green beans, preserved tomato sauce

32

**roasted florida grouper**

potato cream, french lentils, beet dumplings, fried cauliflower, chili oil

30

**dakota harvest lamb crêpinette**

celeriac purée, braised beans, sweet potato terrine, radicchio, lamb belly

32

**long island pekin duck breast**

sweet potato purée, creamy polenta, caramelized fennel, cabbage, crispy kale

34

**morgan ranch wagyu sirloin steak**

red beet and black pepper purée, spaetzle, brussels sprouts, red wine jus

34



st. andre (triple cream cow's milk, france)

gi-gi (washed rind goat's milk, nebraska)

rosa maria (aged goat's milk, nebraska)

cascina lattea (taleggio style cow's milk, italy)

dolle mina (gouda style goat's milk, nebraska)

moliterno (firm sheep's milk, italy)

cheese board with accompaniments

1pc/8

2pcs/10

3pcs/12

we proudly source local meats and produce whenever possible and would like to give special thanks to all of our local grower/producer partners: squeaky green organics, rhizosphere, burbach dairy, great plains beef, shadowbrook farms, nishnabotna naturals, bedford gardens, blooms organics, heartland organics, t.d.niche farm, morgan ranch, plum creek farms, rabbit<sup>3</sup> farms, botna burrow, dakota harvest lamb. eating raw or undercooked food increases your chance of foodborne illness. **service charge added to parties of 5 or more. no split checks.** menu may change according to availability.