

**b**

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**THREE COURSE DINNER**

*sample menu - will change daily*

**\$65**



parsnip + goose broth tea

**f i r s t   c o u r s e**

radish salad  
( radishes + radish sprouts )  
rutabaga, white turnip pickle  
warm duck fat vinaigrette w/ caraway + black pepper  
roasted walnuts

**m a i n   c o u r s e**

pork stuffed hungarian cabbage  
braised w/ sauerkraut + smoked pork belly

**d e s s e r t**

warm poppy seed beigli  
yeasted eastern european roulade  
crème fraîche ice cream

**SF RESTAURANT**  
*week*

partner/chef  
partner/managing director

amaryll schwertner  
lori regis

boulettes larder | ferry building | san francisco  
january 23-31 | served tuesday-saturday