



House of Forks

B O S T O N

The Complete Menu

RESERVATIONS REQUIRED · ARRANGED IN ADVANCE

Not every item listed is served at every sitting.

TO BEGIN

Amuse-Bouche

Gougère au Comté

A single choux pastry, aged Comté, black pepper. Eaten in one motion, or not at all.

Uovo e Tartufo

Soft egg, black truffle shaving, brown butter. Arrives before you have finished reading the menu.

Beignet de Homard

Lobster fritter, saffron aioli, chive. Two bites, precisely.

Tartare di Tonno, Perla di Wasabi

Yellowfin tuna tartare, wasabi pearl, sesame tuile.

Pasztet z Kaczki na Grzance

Duck liver pâté, toasted brioche point, cherry compote.

Consommé en Tasse

Clarified beef consommé, single chive, served scalding.

Salads

Salade Lyonnaise

Frisée, lardons, poached egg, sherry vinaigrette.

FRENCH

Salade de Chèvre Chaud

Warm goat cheese medallion, frisée, walnut, honey drizzle.

FRENCH

Salade Niçoise, Revisitée

FRENCH

Seared tuna, quail egg, haricots verts, niçoise olive, anchovy vinaigrette.

Insalata di Burrata

ITALIAN

Burrata, heirloom tomato, basil oil, twenty-five-year balsamic.

Insalata di Radicchio e Pera

ITALIAN

Radicchio, aged pecorino, poached pear, candied walnut.

Panzanella d'Inverno

ITALIAN

Winter panzanella, roasted squash, torn bread, sage brown butter.

Mizeria

POLISH

Cucumber, dill, crème fraîche. Unbothered by its surroundings.

Salatka z Buraków i Sera Kozi

POLISH

Roasted beetroot, goat cheese, candied hazelnut, dill oil.

Salatka Śledziowa

POLISH

Herring, apple, pickled onion, sour cream, rye crisp.

Starters

Foie Gras Poêlé

FRENCH

Seared foie gras, fig, brioche, Sauternes gelée.

Escargots de Bourgogne

FRENCH

Burgundy snails, garlic-parsley butter, toasted brioche crumb.

Quenelles de Brochet, Sauce Nantua

Pike dumplings, crayfish butter sauce.

FRENCH

Terrine de Campagne, Cornichons

Country terrine, whole grain mustard, cornichon, toasted levain.

FRENCH

Carpaccio di Manzo

Beef carpaccio, aged parmesan, black truffle, arugula.

ITALIAN

Vitello Tonnato

Chilled veal, tuna-caper sauce, fried capers.

ITALIAN

Capesante Scottate

Seared diver scallops, cauliflower purée, brown butter, hazelnut.

ITALIAN

Burrata Affumicata al Tartufo

Smoked burrata, black truffle honey, grilled ciabatta.

ITALIAN

Pierogi Ruskie, Reimaginé

Potato and farmer's cheese dumplings, brown butter, crisped shallot. Yes, really.

POLISH

Śledź w Oleju

Cured herring, apple, red onion, rye toast point.

POLISH

Tatar Wołowy

Beef tartare, egg yolk, pickled mushroom, rye crisp.

POLISH

Golonka Confitowana

Confit pork knuckle, sauerkraut purée, mustard seed.

POLISH

Entrées

Filet de Bœuf Rossini

Seared beef filet, seared foie gras, potato gratin, black truffle jus.

FRENCH

Saumon en Ballotine, Caviar d'Oscietre

Cured salmon, crème fraîche, citrus, a discreet amount of caviar.

FRENCH

Loup de Mer, Beurre Blanc à l'Estragon

Pan-seared sea bass, mussels, tarragon beurre blanc. Sauced tableside, briefly, without comment.

FRENCH

Canard à l'Orange

Roasted duck breast, blood orange gastrique, braised endive.

FRENCH

Côte de Veau, Morilles

Veal chop, morel cream, spring pea.

FRENCH

Bouillabaisse Marseillaise

Saffron fish stew, rouille, grilled baguette.

FRENCH

Pigeon Rôti, Foie Gras

Roasted squab, seared foie gras, cherry jus.

FRENCH

Risotto ai Gamberi Rossi di Sicilia

Red Sicilian shrimp, saffron bisque, stirred by someone who has stirred nothing else for eleven years.

ITALIAN

Osso Buco alla Milanese

Braised veal shank, saffron risotto, gremolata.

ITALIAN

Branzino in Crosta di Sale

Salt-crusted whole branzino, filleted tableside.

ITALIAN

Agnello alla Scottadito

ITALIAN

Grilled lamb chops, salsa verde, roasted potato.

Tagliata di Manzo al Tartufo

ITALIAN

Sliced sirloin, black truffle, arugula, aged parmesan.

Ravioli di Astice

ITALIAN

Lobster ravioli, brown butter, sage, bottarga.

Vitello alla Milanese

ITALIAN

Breaded veal cutlet, arugula, cherry tomato, lemon.

Polędwica Wołowa, Buraczki, Chrzan

POLISH

Roasted beef tenderloin, pickled beetroot, horseradish emulsion, pearl onion. Your grandmother's recipe, reconsidered by someone with a blowtorch.

Kaczka Pieczona

POLISH

Roast duck breast, sour cherry reduction, potato pancake. A second Polish course, because we can.

Bigos Mysliwski, Wersja Szefa Kuchni

POLISH

Hunter's stew, wild boar, kielbasa, sauerkraut, juniper.

Karp w Szarym Sosie

POLISH

Carp in grey sauce, gingerbread, dried fruit, almond.

Comber Jelenia, Sos Borowikowy

POLISH

Venison saddle, porcini sauce, juniper berry.

Zrazy Zawijane

POLISH

Rolled beef roulade, mushroom and pickle stuffing, buckwheat kasza.

Schab ze Śliwką i Jałowcem

POLISH

Pork loin, prune stuffing, juniper jus.

Desserts

Assiette de Fruits Rouges, Sorbet aux Agrumes

FRENCH

Seasonal berries, citrus sorbet, almond crumble, edible flowers. There is no cake.

Tarte Tatin

FRENCH

Caramelized apple tart, crème fraîche, Calvados.

Crème Brûlée à la Vanille Bourbon

FRENCH

Bourbon vanilla custard, burnt sugar crust.

Soufflé au Chocolat Grand Cru

FRENCH

Dark chocolate soufflé, crème anglaise.

Tiramisù

ITALIAN

Espresso-soaked savoiardi, mascarpone, cocoa. No further explanation offered, or needed.

Panna Cotta ai Frutti di Bosco

ITALIAN

Vanilla panna cotta, mixed berry coulis.

Cannoli Siciliani

ITALIAN

Ricotta cannoli, candied orange, pistachio.

Affogato al Caffè

ITALIAN

Vanilla gelato, espresso, amaretti crumble.

Sernik

POLISH

Polish cheesecake, dense enough to be occasionally mistaken for a doorstep — in the best possible way.

Szarlotka

Warm apple tart, cinnamon, vanilla bean ice cream.

POLISH

Pierniczki z Miodem

Honey spice cake, plum butter, clove cream.

POLISH

Kremówka Papieska

Vanilla and custard cream slice, powdered sugar.

POLISH

TO CLOSE

After Dinner

Mignardises

A small selection of house chocolates, arriving without being asked for.

Coffee, Espresso, or Nothing at All

Silence is also served.

Digestif Pairing

Available upon the sommelier's discretion, which is final.

Plateau de Fromages

A small selection of aged cheeses, fig preserve, walnut bread.

Petits Fours au Chocolat

Bite-sized chocolate confections, gold leaf.

Thé de Fin de Repas

A pot of loose-leaf tea, poured tableside.

Sorbet Digestif

A single scoop, palate-cleansing, unannounced.

Cigar Pairing

Available by request, paired with the appropriate spirit.

Chocolate Truffles, House-Rolled

Dark chocolate ganache, cocoa dust.

Wine

CHAMPAGNE & SPARKLING

Krug, Clos du Mesnil

FRANCE

Dom Pérignon, Plénitude 2

FRANCE

Salon, Le Mesnil Blanc de Blancs

FRANCE

Bollinger, Vieilles Vignes Françaises

FRANCE

Louis Roederer, Cristal

FRANCE

Taittinger, Comtes de Champagne

FRANCE

Jacques Selosse, Substance

FRANCE

Ruinart, Dom Ruinart Blanc de Blancs

FRANCE

Philipponnat, Clos des Goisses

FRANCE

WHITE

<i>Domaine Leflaive, Montrachet Grand Cru</i>	FRANCE
<i>Egon Müller, Scharzhofberger Riesling</i>	GERMANY
<i>Domaine Weinbach, Riesling Grand Cru Schlossberg</i>	FRANCE
<i>Coche-Dury, Corton-Charlemagne Grand Cru</i>	FRANCE
<i>Château Haut-Brion Blanc</i>	FRANCE
<i>Domaine Zind-Humbrecht, Clos Windsbuhl Riesling</i>	FRANCE
<i>Vieux Télégraphe, Châteauneuf-du-Pape Blanc</i>	FRANCE
<i>Marcel Deiss, Schoenenbourg Grand Cru</i>	FRANCE
<i>Weingut Keller, G-Max Riesling</i>	GERMANY

RED

<i>Domaine de la Romanée-Conti, La Tâche</i>	FRANCE
<i>Château Pétrus, Pomerol</i>	FRANCE
<i>Giacomo Conterno, Barolo Monfortino Riserva</i>	ITALY
<i>Screaming Eagle, Napa Valley Cabernet Sauvignon</i>	USA
<i>Château Latour, Pauillac</i>	FRANCE
<i>Château Margaux, Premier Grand Cru Classé</i>	FRANCE
<i>Sassicaia, Bolgheri</i>	ITALY
<i>Vega Sicilia, Único</i>	SPAIN
<i>Harlan Estate, Napa Valley</i>	USA
<i>Domaine Leroy, Musigny Grand Cru</i>	FRANCE
<i>Château Cheval Blanc, Saint-Émilion</i>	FRANCE

<i>Giuseppe Quintarelli, Amarone della Valpolicella</i>	ITALY
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DESSERT & FORTIFIED

<i>Château d'Yquem, Sauternes</i>	FRANCE
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<i>Taylor Fladgate, 40 Year Tawny Port</i>	PORTUGAL
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<i>Château Climens, Barsac</i>	FRANCE
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<i>Inniskillin, Vidal Icewine</i>	CANADA
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<i>Blandy's, Bual Madeira 20 Year</i>	PORTUGAL
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<i>Graham's, The Ne Oublie Vintage Port</i>	PORTUGAL
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Rare Spirits Tasting

WHISKY

<i>The Macallan, 25 Year</i>	SCOTLAND
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<i>Yamazaki, 18 Year</i>	JAPAN
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<i>Pappy Van Winkle's Family Reserve, 23 Year</i>	USA
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<i>Hibiki, 21 Year</i>	JAPAN
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<i>Glenfiddich, Grand Château</i>	SCOTLAND
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COGNAC & ARMAGNAC

<i>Louis XIII de Rémy Martin</i>	FRANCE
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<i>Hennessy, Paradis Impérial</i>	FRANCE
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<i>Delamain, Réserve de la Famille</i>	FRANCE
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<i>Château de Laubade, Armagnac 25 Year</i>	FRANCE
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RUM

<i>Ron Zacapa, XO</i>	GUATEMALA
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<i>Appleton Estate, 50 Year</i>	JAMAICA
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<i>Plantation, Extrême No. 1</i>	CARIBBEAN
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MEZCAL & TEQUILA

<i>Clase Azul, Ultra</i>	MEXICO
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<i>Casa Dragones, Barrel Reserve</i>	MEXICO
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<i>Del Maguey, Vino de Mayel</i>	MEXICO
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Imported Aged Cask Beer

<i>Westvleteren 12 — Trappist, cask-conditioned</i>	BELGIUM
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<i>Rodenbach Vintage — foeder-aged Flemish red</i>	BELGIUM
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<i>Cantillon, Zwanze — barrel-aged lambic</i>	BELGIUM
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<i>Thomas Hardy's Ale — cellared vintage</i>	ENGLAND
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<i>Orval — Trappist, dry-hopped in cask</i>	BELGIUM
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<i>Chimay, Grande Réserve — cellared Trappist</i>	BELGIUM
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<i>3 Fonteinen, Oude Geuze — barrel-blended lambic</i>	BELGIUM
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<i>Schneider Aventinus, Vintage — cask-aged weizenbock</i>	GERMANY
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<i>Samuel Adams, Utopias — barrel-aged, uncarbonated</i>	USA
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De Dolle, Oerbier Reserva — foeder-aged strong ale

BELGIUM

Goose Island, Bourbon County Stout — bourbon barrel-aged

USA

Fuller's Vintage Ale, Cellared — bottle-conditioned

ENGLAND

Every evening at House of Forks is arranged in advance.

WE DO NOT PUBLISH AN ADDRESS. YOU ALREADY KNOW WHERE WE ARE.