

CHEF'S TABLE

A BOILER ROOM EXCLUSIVE

AMUSE-BOUCHE

CRISPY GREEK ZUCCHINI FRITTER

Strained Mint Yogurt, Charred Lemon,
Wild Oregano Microgreens

FISH

PAN-SEARED U10 SCALLOPS

Velvety Jerusalem Artichoke Purée,
Chargrilled Baby Gem Lettuce, Sauce Vierge

INTERMEZZO

VELVETY ROASTED SQUASH VELOUTÉ & AUTUMN MICRO SALAD

Toasted Pumpkin Seeds, Pickled Persimmon,
Crispy Shiso, Aged Balsamic Pearls

MAIN

28-DAY DRY-AGED BEEF RIBEYE

Roasted Garlic & Bone Marrow Reduction,
Truffled Château Potato, Watercress
& Pickled Shallot Salad

DESSERT

CLASSIC CHOCOLATE MARQUISE

Valrhona Dark Chocolate Ganache, Hazelnut Tuile,
Fresh Raspberry Granita



BOILER ROOM
PETERSBURG, VIRGINIA

Please note, we are a cashless bar & restaurant

**Items marked with an asterisk may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. 101026*