Dandelion

FRENCH COASTAL CUISINE · BOSTON, MASSACHUSETTS

Introducing **Dandelion**, a fresh take on French coastal cuisine by **Chef Anthony James**. Inspired by the timeless culinary traditions of the French seaside, Dandelion celebrates the bounty of New England's waters through locally sourced fish and seafood, thoughtfully prepared with classic French techniques and a contemporary touch. With an emphasis on seasonality, freshness, and simplicity, Chef James brings together the elegance of French cooking and the authentic flavors of the Atlantic coast, creating a dining experience that is both refined and inviting.
Bienvenue à Dandelion.

À PARTAGER
TO SHARE

SEAFOOD TOWER*
Raw Oysters, Littleneck Clams, Poached Shrimp, Lobster Cocktail, Halibut Crudo, Scallop Tartare, Lemon Cucumber Mignonette / Dandelion Cocktail (Bloody Mary)

FOR TWO 90 **FOR FOUR** 165

RAW

POACHED JUMBO SHRIMP* 32
Lemon Cucumber Mignonette / Dandelion Cocktail (Bloody Mary)

HALIBUT CRUDO* 24
Hibiscus-Pear Verjus, Pear, Radish, Mint, Dill Crème Fraîche, Scallion Oil

LA SOUPE

BISQUE DE HOMARD 26
Lobster Bisque, Lobster Salad, Lobster Oil, Tarragon Emulsion

COOKED

ROASTED OYSTER GRATIN 26
Bacon-Onion Butter, Gruyère Cheese, Brioche Crumbs

CROQUETTES DE GAMBAS 19
Prawn-Potato Fritter, Vanilla-Saffron Aioli, Thyme-Tomato Conserve

LITTLENECK CLAMS MARINIÈRE 28
Sauvignon Blanc, Fine Herb Butter, Garlic, Pain Grillé

Please inform your server if anyone in your party has a food allergy.
*These items are served raw/undercooked or cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodbourne illness, especially if you have certain medical conditions.

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FRENCH COASTAL CUISINE
BOSTON, MASSACHUSETTS

LES LÉGUMES
FROM THE GARDEN

ROASTED PEAR RICOTTA TOAST 22
Grilled Sourdough, Roasted Pear, Truffled-Honey Ricotta, Pickled Cranberries

ROASTED BEET & GOAT CHEESE TERRINE 18
Toasted Hazelnut, Orange-Champagne Vinaigrette, Cress

VADOUVAN ROASTED CARROTS 18
Cardamom Spiced Yogurt, Pistachios, Pickled Shallot, Herb Oil

MUSHROOM BOURGUIGNON 28
Potato Purée, Fine Herbs, Cress

LES VIANDES
FROM THE LAND

STEAK FRITES* 44
Hanger or Flank (selection varies)
Cognac Peppercorn Sauce, Truffle Frites

CANARD RÔTI 46
Pomerol Cherry Gastrique, Wilted Greens

LES POISSONS
FROM THE SEA

ROASTED HALIBUT 46
Eggplant Purée, Tomato Conserve, Roasted Squash, Herb Oil, Harissa Oil

SEARED SEA SCALLOPS 48
Parsnip-Celery Root Purée, Apple Beurre Blanc, Bacon Crumble, Apple-Herb Salad

LOBSTER THERMIDOR 105
Maine Lobster, Cognac Thermidor Sauce, Gruyère

GRILLED WHOLE BRANZINO 52
Citrus-Saffron Beurre Blanc, Herb-Citrus Salad

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