



PICNIC

IN THE CITY AT BOSTON HARBOR

PLEASE CONTACT OUR TEAM AT
617.439.7000 TO SCHEDULE YOUR EXPERIENCE

PICNICS AVAILABLE FOR ALL
HOTEL & NON-HOTEL GUESTS

24-NOTICE IS REQUESTED

FROM THE SEA

Sturgeon Caviar Topped Deviled Eggs,
Grated Lime | \$15

Smoked Local Blue Fish & Black Pepper Spread,
Toasted Sesame Crackers, Red Tomato Jam | \$15

Yellowfin Tuna Poke, Avocado, Sweet & Spicy
Soy, Sticky Rice, Mango, Scallions | \$21

Griddled Summer Maine Lobster Roll,
Caper Aioli | \$29

Chilled Chardonnay Poached Jumbo Shrimp,
Cucumber, Tomato Salsa | \$20

New England Jonah Crabmeat, Tarragon,
Pink Grapefruit Salad | \$21

Chilled Fennel Grilled North Atlantic Salmon,
Feta Cheese, Yoghurt, Lemon, Dill | \$21

FROM THE LAND

Smoked Paprika, Chanterelle, Red Bliss
Potato, Grilled Red Onion Salad | \$ 14

Smokey Eggplant, White Bean, Rosemary Dip,
Grilled Pita Bread | \$ 12

Aged Vermont Cheddar, Quince Paste,
Prosciutto, Toasted Marcona Almonds,
Raisins on the Vine | \$ 14

Grilled Street Sweet Corn, Cotija Cheese,
Chili Powder, Summer Vegetables | \$14

Fresh Mozzarella, Vine Ripened Tomato, Basil,
Pine Nut Focaccia | \$16

Citrus Grilled Chicken Breast, Hearts of
Celery Salad, Buttermilk Roll | \$17

Peppered Roasted Shaved Sirloin,
Horseradish, Mustard, Arugula, Red Pepper,
Toasted Baguette | \$18

SWEETS

Lemon Blueberry Travel Cake | \$8

Oatmeal Cherry Cookie Sammie | \$8

S'mores Tart | \$8

Assorted Cookies and Brownies
(*Gluten Free Upon Request*) | \$7

REFRESHMENTS

Mountain Valley Water | \$10
Sparkling or Still

Iced Tea | \$6

Fruit Juices | \$6

BUBBLES

Ca' Ferlan Cuvee Beatrice Prosecco
Veneto, Italy | \$60

Moët & Chandon Brut Label
Imperial Champagne
France | \$105

Veuve Clicquot- Ponsardin Yellow Label
Brut Champagne
France | \$135

ROSÉ

2019 Fleurs De Prairie
Cote-De-Provence, France | \$52

2019 Martin Ray
Sonoma, California | \$48

RED

Balard Lane Pinot Noir
Central Coast, California | \$58

Skyfall Cabernet Sauvignon
Central Coast, California | \$54

Domaine Drouhin Pinot Noir
Willamette Valley, Oregon | \$110

Martin Ray Russian River Valley- Pinot Noir
Sonoma, California (half bottle) | \$36

Duckhorn Merlot
Napa Valley, California | \$135

Newton Red Label Claret Cabernet Blend
Napa Valley, California | \$69

L'Ecole Cabernet Sauvignon,
Columbia Valley, Washington (half bottle) | \$48

WHITE

Tenuta Sant'Anna Pinot Grigio,
Venezia Veneto, Italy | \$58

Stoneburn Sauvignon Blanc
Marlborough, New Zealand | \$58

Skyfall Chardonnay
Central Cast, California | \$54

Domaine Huet, Le-Haut-Lieu
Vouvray Sec, France (half bottle) | \$65

Philippe Girard Sancerre
Loire, France | \$65

Christian Moreau Chablis
Burgundy, France | \$80

Patz & Hall Dutton Ranch- Chardonnay
Napa Valley, California (half bottle) | \$68

En Route Winery Russian River Valley
Chardonnay
Sonoma, California | \$125

BEER

Maine Lunch IPA | \$15

Samuel Adams Lager | \$8

Samuel Adams Seasonal | \$8

Shacksbury Dry Cider | \$8

Keel Seltzer | \$8

**A \$75 fee will be enforced for picnic baskets not returned.*

***An 18% service charge, a 4 dollar in-room dining charge and any applicable taxes will be added to your total. The service charge will be provided to In-Room Service Employees. The in-room dining charge is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.*

