

BOARD ROOM LUNCH

for groups of up to 32 guests:

two course menu features choice of either soup/salad or dessert, specialty selection

\$35/pp

three course menu includes soup/salad, specialty selection and dessert

\$38/pp

Soups and Salads (select 2)

chef's choice seasonal soup

new england clam chowder

caesar romaine lettuce, sourdough croutons, pecorino romano, lemon garlic dressing

garden tomatoes, carrots, cucumbers, sourdough croutons, creamy parmesan peppercorn dressing

fresh berry, fig & goat cheese organic mesclun greens, arugula, frisee, raspberries, strawberries, blueberries, spiced almonds, vermont goat cheese, vanilla bean vinaigrette

baby arugula golden raisins, sliced red grapes, caramelized onions, goat cheese, orange dijon

Specialties (select 3)

chicken piccata pan-seared chicken breast, white wine lemon reduction, sun-dried tomatoes, artichokes, capers, mashed potatoes

chicken marsala lightly sautéed chicken breast, julienne shiitake mushrooms, sopresetta, marsala reduction, mashed potatoes

chicken parmesan rigatoni pasta with garlic and butter, basil tomato sauce

eggplant napoleon – fork and knife version layered parmesan herb breaded eggplant, spinach, roasted red peppers, portobello mushrooms, provolone, basil marinara

sweet potato ravioli toasted hazelnuts, sage cream, purple potato chips, apple cider drizzle

vegetable pasta mushrooms, spinach, broccoli, eggplant, grilled zucchini and summer squash, house-made marinara sauce, fresh mozzarella, rigatoni

miso sake glazed salmon jasmine rice, julienne vegetables

faroe island salmon salad sugar snap peas, green onions, radish, purple potatoes, dijon tarragon vinaigrette, citrus crème fraiche

pan seared atlantic swordfish grilled asparagus, Maine lobster risotto, lemon herb vinaigrette *add 4/pp*

lobster mac n cheese 3 cheese sauce, buttery bread crumbs *add 4/pp*

pan roasted sea scallops vegetable risotto, blood orange beurre blanc, white balsamic cider glaze, micro herbs *add 4/pp*

red wine braised short rib roasted cauliflower steak, california carrots, red wine jus

petit certified black angus filet mignon* 6-ounce filet, mashed potatoes, green beans, steak house butter *add 6/pp*

14oz certified black angus new york sirloin* red wine butter, mashed potatoes, grilled asparagus *add 6/pp*

House-Made Desserts (select 2)

all desserts are made by our pastry chef

fresh peach and spring blueberry tart flaky butter crust, vanilla ice cream

triple chocolate mousse cake flourless dark chocolate cake, white and milk chocolate mousse, fresh raspberry coulis

lemon kiwi cheesecake new york style with fresh kiwis, blackberries, and meyer lemon curd

classic vanilla bean crème brûlée jam thumbprint cookie

boston cream pie traditional favorite with warm chocolate ganache

* 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.

Prices subject to \$100 room fee, 4% administrative fee and 7% state and local tax 05312018