



## BEVERAGES

### COFFEE

Fresh Brewed Coffee Small 12 Large 16

Espresso 6

Cappuccino 8

Café Latte 8

Pot of Tea 12

*English Breakfast, Earl Grey, Floral Jasmine, Peppermint, Chamomile  
Or Green Tea*

Pot of Hot Chocolate 10

### JUICES

Apple 8

Carrot 8

Cranberry 8

Grapefruit 8

Orange 8

Pineapple 8

Tomato 8

V8 8

Mandarin Green Juice 12

*Spinach, Celery, Pineapple, and Cucumber*

Fresh Juice 10

*Orange, Carrot, or Green Apple*

# BREAKFAST

BAKERY BASKET, CHOICE OF 2 ITEMS	16
Choice of croissants, chocolate croissants, Danish pastries, blueberry muffin or toast, served with preserves, honey and butter	
TRADITIONAL BAGEL	10
Choice of everything, raisin, plain, sesame, wheat or onion bagel, served with cream cheese	
ADDITIONS	
Smoked Salmon, tomatoes, red onions and capers	14
SEASONAL FRUITS	12
Selection of market fresh fruits	
SEASONAL BERRIES	14
Selection of market fresh berries	
GREEK YOGURT PARFAIT	16
Granola, Greek yogurt and berries	
CEREALS WITH HOT OR COLD WHOLE, LOW FAT, SOY OR SKIM MILK	10
All Bran, Corn Flakes, Raisin Bran, Special K, Cheerios, Rice Krispies, Frosted Flakes or Cocoa Puffs	
STEEL CUT HOT IRISH OATMEAL	18
Brown sugar, raisins, and steamed milk	
BUTTERMILK PANCAKES	22
Choice of blueberries, banana or chocolate chips served with Vermont maple syrup	
CLASSIC BRIOCHE FRENCH TOAST	18
Citrus caramel, Vermont maple syrup	
TWO FREE-RANGE EGGS	20
Two free-range eggs cooked to your liking, accompanied by your choice of crispy bacon, pork or chicken sausages, tomatoes, rustic potatoes and toast	
THREE EGG OMELET / OR EGG WHITE	22
Choice of ham, onion, peppers, spinach, mushrooms or tomatoes, served with Vermont cheddar cheese, rustic potatoes and toast	
SIDES	
Choice of pork or chicken sausages	8
Choice of smoked bacon or turkey bacon	8
Rustic potatoes	8

To place an order, please touch the In-Room Dining button on your telephone or dial 8882. An additional \$5.00 delivery charge per check and 18% service charge will be added to your account. Consumption of raw or under-cooked foods may increase your risk of food-borne illness. Our team will be delighted to assist you with any dietary requests and allergen information.

## ALL DAY DINING

LOBSTER & CORN CHOWDER New England lobster, sweet corn, oyster crackers	18
POTATO & LEEK BISQUE Black truffle crème fraiche	14
ARTISANAL CHEESE SELECTION Chef's choice of gourmet cheeses, accompanied by seasonal jam, candied nuts and fine breads	22
MIXED GREEN SALAD Seasonal greens, market vegetable crudités and white balsamic vinaigrette	16
CLASSIC CAESAR SALAD Baby gem lettuce, Parmigiano-Reggiano cheese, focaccia croutons and classic Caesar dressing	18
ADDITIONS Grilled Chicken Breast Grilled Salmon	10 14
THE MO CRISPY CHICKEN CLUB SANDWICH Chicken breast, sweet chili aioli, mirin slaw, avocado, bacon, lettuce and vine-ripened tomatoes	28
THE MO BURGER 8oz. prime beef, aged cheddar, smoked bacon, crispy onions and BBQ ranch aioli	28
THE VEGETARIAN BURGER Sweet chili aioli, tomato, avocado and mirin slaw	24
MARGHERITA FLATBREAD PIZZA Tomato, mozzarella, basil pesto	21
PASTA ALLA BOLOGNESE Penne pasta with ragout of slow-cooked sirloin beef, tomatoes, garden herbs and Parmigiano-Reggiano	26
SPINACH & RICOTTA RAVIOLI Garlic roasted tomatoes, pesto cream, and Parmigiano-Reggiano	26
GRILLED CHICKEN TERRIAKI BOWL Steamed organic brown rice, crisp vegetable salad	26
PISTACHIO CRUSTED SALMON Roasted cauliflower, cauliflower puree, burgundy reduction	36
NEW YORK STRIP STEAK 10oz Prime New York strip, bordelaise sauce, sautéed mushrooms, French beans and truffle parmesan fries	56

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## DESSERT

CHOCOLATE BLISS	12
Decadent chocolate cake, chocolate ganache and whipped cream	
NEW YORK CHEESECAKE	12
New York style, topped with seasonal fruit and coulis	
BACK BAY SUNDAE	12
Your choice of vanilla, chocolate or strawberry ice cream with chocolate sauce crushed cone and whipped cream	
HOMEMADE GOURMET COOKIES	12
Chocolate chunk, peanut butter and white chocolate macadamia nut	

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## SOFT DRINKS

Choice of Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Ginger Beer, Iced Tea 7

## MINERAL WATER

S. Pellegrino- small 9 large 12

Still Water- small 9 large 12

Sparkling Water- small 9 large 12

## BOTTLED BEER

*10am to 10pm*

Amstel Light 10

Boom Sauce IPA 12

Bud Light 10

Corona 10

Harpoon IPA 10

Heineken 10

Sam Adams 10

## PRIVATE BAR

*10am to 10pm*

Bombay Sapphire 14

Bulleit 14

Don Julio 14

Glenlivet 12 14

Ketel One 14

Mount Gay 14

**WINE BY HALF BOTTLES**

*10am to 10pm*

**SPARKLING**

Louis Roederer, Champagne, France 88

**WHITE**

Sonoma Cutrer, Chardonnay, California 48

**RED**

Joseph Drouhin, Pinot Noir, 2016, Bourgogne, France 52

**WINE BOTTLES**

*10am to 10pm*

**SPARKLING**

Segura Viudas, Brut, Spain 60

Le Dolci Colline, Prosecco, Brut, Italy 72

Taittinger, Brut, Prestige, Champagne, France 140

Laurent-Perrier, La Cuvée, Champagne, France 220

**WHITE**

The Crossings, Sauvignon Blanc, 2020, Marlborough, New Zealand 64

J.J. Vincent & Fils, Marie-Antoinette, 2016, Pouilly-Fuissé, Burgundy, France 64

Domaine des Coltabards, Sancerre, Loire, France 72

Domaine Huët, Le Haut-Lieu, Chenin Blanc, Demi-Sec, 2018, Vouvray, Loire, France 84

Truchard, Charadonnay, 2017, Carneros, Napa Valley, California 100

Domaine Vocoret et Fils, Chablis, 2019, Burgundy, France 112

**RED**

Vietti, Perbacco, Nebbiolo, 2016, Langhe, Piedmont, Italy 72

Beckmen, Purisima Mountain Vineyard, Syrah, 2017, Ballard Canyon, California 80

Truchard, Pinot Noir, 2016, Carneros, Napa Valley, California 88

Marqués de Murrieta, Finca Ygay, Reserva, 2015, Rioja, Spain 93

Charles Krug, Cabernet Sauvignon, 2017, Napa Valley, California 128

Jean-Louis Chave Sélection, Farconnet, 2015, Hermitage, Rhône, France 150