

# news release

Mandarin Oriental Hotel Group Limited  
281 Gloucester Road, Causeway Bay, Hong Kong  
Telephone +852 2895 9288 Facsimile +852 2837 3500  
www.mandarinoriental.com



## GRADUATE AND CELEBRATE AT BAR BOULUD, BOSTON

**Hong Kong, 20 May 2015** – Boston is the hub for higher education and to celebrate the upcoming graduation season and the class of 2015, [Bar Boulud](#) has created a selection of shared dining experiences, perfect for the entire family.

### The Rustic Family Feast

This graduation season, Chef de Cuisine, Aaron Chambers has created a shared three-course [Rustic Family Feast](#). The experience begins with an assortment of shared appetizers: East Coast Oysters du Jour *served with a red wine mignonette and cocktail sauce*; Salade Provençale *baby Gem Lettuce served with shaved parmesan, sourdough croutons and an herb anchovy vinaigrette* and Dégustation de Charcuterie *chef's selection of pâtés & terrines*, followed by the Cochon de Lait Farci *a whole-roasted stuffed suckling pig served with wild mushrooms, asparagus, ramps and a selection of sides*, finishing with Baked Alaska *strawberry sorbet, vanilla ice cream and flamed meringue* and an assortment of freshly baked Madeleines.

The Rustic Family Feast is available for USD 70 per person; a minimum of seven guests is required. For an additional USD 150, a sommelier selected magnum bottle of red wine can be added to this family feasting experience.

### High Table

Gather in front of the glass enclosed wine cellar with up to fifteen family members and friends to celebrate with a shared [High Table](#) dining experience. Start with the Dégustation de Charcuterie *chef's selection of pâtés & terrines*, followed by a Chef's Platter of Chilled Seasonal Seafood *oysters, clams, crab, shrimp, crudo* and finishing with a shared selection of main courses including: Salade Francine *Boston Bibb lettuce served with avocado, Easter radishes and an herb buttermilk dressing*; Shrimp Ajillo *sautéed ruby red shrimp served with wild garlic and polenta*; Boudin Blanc *white pork sausage served with a wild garlic potato purée* and The Departed Burger *a beef patty served with Irish bacon, cheddar cheese and Guinness braised onions*.

-more-



Page 2

The High Table menu is available for USD 150 per person with a minimum of eight guests.

### **Sommelier Series**

The Burgundy Region is undeniably the greatest of all wine regions in France and Route Nationale 74 can be found winding its way through this region from Côte d'Or to Beaujolais.

Join Bar Boulud's Sommelier, Joe Camper, for a personalized journey and educational experience through this world-renowned region and its grapes: chardonnay, pinot noir and gamay. The [Sommelier Series](#) includes a selection of charcuterie and fromage with sommelier selected wine pairings for six to ten guests for USD 45 per person.

In addition, a [three-course prix fixe](#) menu is also available in the Private Dining Room for up to 22-seated guests. Reservations can be made by contacting [Bar Boulud](#) at +1 (617) 535 8800 or emailing [BarBouludBoston@mohg.com](mailto:BarBouludBoston@mohg.com). For more information or to view all of the menus please visit [www.barboulud.com/boston](http://www.barboulud.com/boston).

### **About Mandarin Oriental, Boston**

An intimate, luxurious hotel, [Mandarin Oriental, Boston](#) combines classic New England elegance with refined Oriental touches to create one of the most distinctive hospitality experiences in the region. Awarded both Forbes Five-Stars and AAA Five-Diamonds, Mandarin Oriental, Boston features 148 guestrooms and suites over 14 floors, delighting its guests with the finest facilities and service, innovative dining experiences, and an unparalleled holistic [Five-Star awarded spa](#). A short, 15-minute drive to Logan International Airport, Mandarin Oriental, Boston connects guests to the city's finest shopping, cultural venues and business institutions from its prime location in the heart of the chic Back Bay on Boylston Street.

### **About Mandarin Oriental Hotel Group**

Mandarin Oriental Hotel Group is the award-winning owner and operator of some of the most luxurious hotels, resorts and residences. Having grown from a well-respected Asian hotel



Page 3

company into a global brand, the Group now operates, or has under development, 43 hotels representing almost 11,000 rooms in 24 countries, with 20 hotels in Asia, nine in The Americas and 14 in Europe, Middle East and North Africa. In addition, the Group operates or has under development, 15 *Residences at Mandarin Oriental* connected to its properties.

Photography of Mandarin Oriental is available to download in the [Photo Library](#) of our [Media](#) section, at [www.mandarinoriental.com](http://www.mandarinoriental.com).

Visit [Destination MO](http://www.mandarinoriental.com/destination-mo/) (<http://www.mandarinoriental.com/destination-mo/>), the online version of [Mandarin Oriental Hotel Group](#)'s bespoke publication, *MO*. News about our award-winning hotels, the best dining experiences, spa treatments, travel retreats and interviews with the Group's celebrity fans is now just a click away. Further information is also available on our [Social Media](#) channels.

-end-

For further information, please contact:

*Corporate Office*

Danielle DeVoe ([ddevoe@mohg.com](mailto:ddevoe@mohg.com))  
Group Communications – The Americas  
Tel: +1 (212) 830 9380

Jeremy Viray ([jviray@mohg.com](mailto:jviray@mohg.com))  
Group Communications – The Americas  
Tel: +1 (212) 830 9383

*Mandarin Oriental, Boston*

Sara Flight ([sflight@mohg.com](mailto:sflight@mohg.com))  
Director of Public Relations  
Tel: +1 (617) 603 2987  
[www.mandarinoriental.com/boston](http://www.mandarinoriental.com/boston)

[www.mandarinoriental.com](http://www.mandarinoriental.com)