

# PRIVATE DINING ROOM MENU

**City Table**

**The Lenox**

65 Exeter Street  
Boston, MA 02116

**ALISON MAJKA**

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# DINNER MENU

## OPTION ONE

choice of  
1 appetizer  
1 entrée - plus vegetarian option  
1 dessert

## OPTION TWO

choice of  
2 appetizers  
2 entrées  
2 desserts

## OPTION THREE

choice of  
3 appetizers  
3 entrées  
3 desserts

*All menu prices are subject to 7% sales tax, customer selected gratuity, and 5% administrative fee.*

\*These items may contain raw ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.

Ⓞ Can be prepared with modifications for gluten sensitivity.

We're an official Whole30 partner! Items from our carefully crafted Whole30 menu are available upon request.

Thank you & please enjoy your visit with us. Sean MacAlpine, Director of Food & Beverage

**WHOLE  
30  
approved**

# APPETIZERS

## SLOW ROASTED MEATBALLS

chef's blend of beef, veal & pork meatballs served with san marzano tomato sugo & aged pecorino

## MAPLEBROOK FARMS BURRATA

handmade burrata from vermont, thin sliced prosciutto, local greens, sea salt & focaccia croutons

## POLENTA FRIES 🍷

whipped feta, red pepper relish

## ROASTED ROMANESCO CAULIFLOWER 🍷

curry yogurt, queso fresco, toasted pine nuts, turkish spice

## NEW ENGLAND CLAM CHOWDER

a boston staple with chopped clams, smoked bacon, yukon potatoes & cracked peppercorns

## ARTISANAL CHEESE PLATE 🍷

chef's rotating selection of local cheeses & accoutrements

## CHOPPED SALAD 🍷

romaine lettuce, crumbled feta, chopped bacon, sliced green olives, grilled corn, hard cooked egg, tomatoes, dijon vinaigrette

# ENTRÉES

## GRILLED RIBEYE\* ⑥

14oz boneless ribeye steak, whipped garlic potatoes, lemony grilled asparagus, shallot demi-glace

## FAROE ISLANDS SALMON\*

pan roasted with savory chermoula sauce, served with lemon farro & citrusy local greens salad

## GREEN CIRCLE FARMS CHICKEN

heritage breed, crispy skin, panzanella salad, peruvian aji verde

## CREAMY CAVATELLI

locally made cavatelli pasta, creamy goat cheese, smoked tomatoes, basil & lemon

## BRIE BURGER\* ⑥

half pound all natural patty, onion jam, crispy pancetta, creamy melted brie, toasted brioche, bistro fries

## BONE-IN PORK MILANESE

berkshire pork pounded thin & breaded, served with dressed arugula, parmesan & preserved lemon

## SPICY BOLOGNESE

slow cooked bolognese sauce with hearty blend of spicy `nduja & beef, local cavatelli pasta, shaved manchego cheese & pan rustico

# DESSERT

## VANILLA BEAN CRÈME BRÛLÉE ⑥

fresh berries & sugar cookies

## STICKY TOFFEE PUDDING

vanilla whipped cream & salted caramel

## CLASSIC RED VELVET CAKE

cream cheese frosting & fresh berries

## LINDT CHOCOLATE MOUSSE ⑥

65% cacao, poached strawberries, toasted hazelnuts