

THE LENOX

DINNER

select one soup or one appetizer and one salad:

SOUPS

Tomato Soup with Buffalo Mozzarella Crostini • Minestrone with Basil Oil
New England Clam Chowder • Chilled Cucumber and Dill • Gazpacho
Cream of Broccoli with Vermont Cheddar Fritters
Thai Chicken Soup with Lemon Grass, Mint, and Coconut
Chestnut Soup with Foie Gras Perogi • Lobster Bisque with Oloroso Sherry
Roasted Pumpkin Soup, Candied Filberts and Dried Apricots (in season)

APPETIZERS

Portobello Mushroom and Caramelized Onion Tart
Potato Gnocchi with Walnuts, Gorgonzola Dolce and Sage
Warm Asparagus, Creamed Morels with Thyme and Savory
Wild Mushroom Ravioli, Fried Sage, Toasted Pistachio and Pecorino Romano
Toasted Polenta, Oyster Mushroom and Fennel Sausage Ragù
Torchon of Foie Gras, Toasted Brioche, Peach Chutney
Seared Rare Ahi Tuna, Candied Kumquats, Rice Noodles and Sesame Glace
Country Pate with Traditional Accompaniments
Yukon Gold Potato Pancake, Smoked Trout and Pickled Red Onion, Caviar and Crème Fraîche
Smoked Duck Salad, Napa Cabbage Slaw, Mango Chutney and Jicama
Penne Pasta with Florida Rock Shrimp, Roasted Kalamata Olives,
Tomatoes, Crushed Red Peppers
Poached Lobster, Fingerling Potato Salad with Tarragon Mayonnaise
Sautéed Shrimp Scampi with Capers, Lemon, Garlic and White Wine
Smoked Scottish Salmon, White Corn Blini, Curly Endive, and Tarragon Cream
Gulf Shrimp Cocktail
Seared Diver Scallop, Truffled Cabbage Fondue

SALADS

Caesar Salad with Shaved Parmesan and Garlic Croutons
Seasonal Greens, Warm Goat Cheese, Roasted Olive Vinaigrette
Buffalo Mozzarella, Vine Ripe Tomatoes, Pesto, Fried Basil, Extra Virgin Olive Oil
Hearts of Romaine, Spiced Walnuts, Granny Smith Apples, Bleu Cheese Dressing
Spinach Salad, Cremini Mushrooms, Hard Cooked Egg, Bacon Vinaigrette

(CONTINUED...)

Please add a 14% service charge, 5% taxable administrative fee, and 5% state tax to all prices.

Call 617.421.4906 for pricing information.

Final guarantee is required 72 hours in advance of function.

THE LENOX

DINNER

ENTRÉES

select one:

Poultry

Roasted Statler Chicken Breast with Tarragon and Roasted Tomato Velouté
Herb Crusted Chicken Breast with Natural Pan Jus
Roasted Cornish Game Hen Stuffed with Prosciutto and Figs
Seared Duck Breast and Duck Confit, Dried Pear Sauce

Seafood

Roasted Atlantic Salmon with Galangal Ginger and Lemon Grass Beurre Blanc
Sautéed Shrimp Scampi with Fresh Pasta
Sole Stuffed with Spinach, Truffled Cabbage and Onion Fondue
Hawaiian Sea Bass with Herb Crust, Basil Cream Sauce
Grilled Swordfish with Mango, Lime and Cilantro Salsa
Grilled Tuna with Ratatouille and Roasted Roma Tomato Fondue

Meat

Oven Roasted Sirloin with Green Peppercorn Sauce
Roasted Pork Porterhouse (18 Ounces) with Cinnamon and Anise Spiked Apples
Oven Roasted Tenderloin of Beef with Red Wine Demi-Glace
Roasted Veal Rib Chop with Exotic Mushroom Ragù
Seared Filet Mignon with Roquefort Cream and Red Wine Sauce
Roasted Rack of Colorado Lamb with Dijon Mustard and Kalmata Olive Crust
Grilled Medallions of Venison with Ligon Berry Sauce
Grilled Filet Mignon and Baked Australian Cold Water Lobster Tail
with Veal Demi-Glace and Sauce Natural

All dinner entrées are served with fresh seasonal vegetables, potato or rice, fresh rolls with butter, choice of dessert, freshly brewed coffee, decaffeinated coffee and assorted teas.

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