

LENOX

city  table

Private Dining Room

65 EXETER STREET
BOSTON, MA 02116



ALISON MAJKA

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Dinner Menu

OPTION ONE

\$58 PER PERSON

choice of

1 appetizer

1 entrée - plus vegetarian option

1 dessert

OPTION TWO

\$68 PER PERSON

choice of

2 appetizers

2 entrées

2 desserts

OPTION THREE

\$78 PER PERSON

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.*

*Thank you & please enjoy your visit with us. **Chef Sean MacAlpine***

Ⓞ *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.



Appetizers

please select your items from individually plated or family style.
a combination of sections from both categories is an additional \$5 per person.

Individually Plated

SIMPLE SALAD

*baby lettuce, shaved fennel, roasted cherry tomatoes,
lenox hotel rooftop honey vinaigrette*

CHOPPED SALAD ☉

*romaine, feta, olives, grilled corn, hard cooked egg,
bacon, tomatoes, dijon vinaigrette*

SLOW COOKED MEATBALLS

house blend of veal, pork & beef, tomato sugo, whipped ricotta, crostini

EGGPLANT TOAST

charred eggplant, caper chutney, garlicky ricotta, tomato vinaigrette

BURRATA & TOMATO SALAD

mixed greens, local burrata, heirloom tomatoes



Family Style

POTATO CHIPS

housemade with spicy dip

***AHI TUNA WONTON CONES**

*fresh diced ahi tuna, crème fraîche, scallion,
american caviar, lemon*

***TACO DUO**

*grilled skirt steak & pulled chicken tacos, avocado,
jicama slaw, sriracha aioli, soft flour tortillas*

ARTISANAL CHEESE PLATE ☉

*three local cheeses, toasted baguette, lenox hotel rooftop honey,
huckleberry jam*

GRILLED MARGHERITA FLATBREAD ☉

fresh local mozzarella, tomato sugo, basil

GRILLED SHRIMP FLATBREAD ☉

baby shrimp, garlicky ricotta, arugula, lemon oil

SIMPLE SALAD

*baby lettuce, shaved fennel, roasted cherry tomatoes,
lenox hotel rooftop honey vinaigrette*

CHOPPED SALAD ☉

*romaine, feta, olives, grilled corn, hard cooked egg,
bacon, tomatoes, dijon vinaigrette*

or

Entrées

ROASTED ORGANIC HALF CHICKEN ☺

*whipped parsnips, roasted vidalia onions,
carrot chips, chicken jus*

*STEAK FRITES ☺

grilled skirt steak, bistro fries, housemade steak sauce

STUFFED TROUT ☺

*roasted trout stuffed with baby shrimp, corn & caramelized onions,
sautéed cherry tomatoes, chimichurri sauce*

HOUSEMADE PASTA

chef's daily vegetarian selection

CLASSIC LOBSTER ROLL

*fresh maine lobster, lightly dressed,
buttered split top bun, served with bistro fries
+ \$8 per person*

*PAN ROASTED FAROE ISLANDS SALMON ☺

*sautéed spring vegetables, baby potatoes,
saffron fumet, garlic aioli*

*GRILLED NY STRIP STEAK ☺

*potato gratin, shaved brussels sprouts,
demi-glance, marrow butter
+ \$5 per person*

VEGGIE RISOTTO ☺

*spring asparagus, english peas,
roasted carrots, herbs, parmesan
can be made vegan*

*CITY TABLE BURGER ☺

*signature blend of brisket, porterhouse &
chuck, local cheddar, tomato,
bibb lettuce, sesame bun, served with bistro fries*

Desserts

MEYER LEMON MERINGUE CAKE

raspberry sauce

STICKY TOFFEE PUDDING

vanilla whipped cream & salted caramel

CLASSIC RED VELVET CAKE

cream cheese frosting & fresh berries

ASSORTED COOKIES & MACARONS