

LENOX

city  table

Private Dining Room

65 EXETER STREET
BOSTON, MA 02116



TAYLOR MARSHALL

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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***

G *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

MAPLEBROOK FARMS BURRATA

handmade burrata, prosciutto, sea salt, local greens & simple vinaigrette on a warm crostini

CHOPPED SALAD ☉

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

CHILLED SHRIMP ☉

hearts of palm ceviche, aioli with a hint of ghost pepper, watermelon radish

ROASTED ROMANESCO CAULIFLOWER ☉

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

POLENTA FRIES

whipped feta, red pepper relish

Family Style

POTATO CHIPS

housemade with spicy dip

*AHI TUNA TARTARE

watermelon radish, avocado, miso vinaigrette, topped with popcorn shoots

ARTISANAL CHEESE PLATE ☉

local rotating cheeses, toast, quince, apples, honey, nuts

CHOPPED SALAD ☉

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

MARINATED OLIVES ☉

fried garlic, fennel, orange

MAPLEBROOK FARMS BURRATA

handmade burrata, prosciutto, sea salt, local greens & simple vinaigrette on a warm crostini

POLENTA FRIES

whipped feta, red pepper relish

or



Entrées

GREEN CIRCLE FARMS CHICKEN

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

***PAN ROASTED BEEF SHOULDER ☉**

*marrow butter, duck fat potatoes,
lemony greens, bordelaise*

BONE-IN PORK MILANESE

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

***FAROE ISLANDS SALMON ☉**

*pan roasted, lemon farro, chermoula,
citrus & local greens salad*

LOCAL CAVATELLI

smoked tomatoes, rooftop basil, goat cheese, lemon

***BRIE BURGER ☉**

*half pound all natural patty, onion jam, crispy pancetta,
melted brie, toasted brioche bun, fries*

BOLOGNESE

*spicy 'nduja & beef bolognese, cavatelli,
manchego, pan rustico*

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