

XV Beacon Hotel & Mooo.... In Room Dining Menu

Mooo...., adjacent to the lobby of the hotel, offers exceptional cuisine in a modern fine dining setting.

On the following pages, you will find the menu items specially selected for our 24-hour In-Room Dining Services by our Executive Chef/Owner Jamie Mammano. Should you wish to see Mooo's full dining room menu, please request a copy from **In-Room Dining at extension #2206** or press the 'room service' button on your room phone.

Accompanying Mooo's culinary reputation is their wine list. Unique in vintages and selection, it is one of the few of its magnitude in the country. It features vintages from 1700 to the present and is sure to satisfy the most discriminating palate. A breathtaking display of the selection can be found in our reserve room, located in The Wine Cellar.

The Wine Cellar at Mooo, located on the lower level of the restaurant's main dining room, also serves as the perfect place to host a private event that is sure to leave a lasting impression on your guests. For information on hosting a private function either in your suite or in The Wine Cellar, please contact our Private Events Manager at ext. 4608 from your room phone.

Mooo.... Restaurant Hours of Operation

<u>Breakfast</u>	Monday – Friday Saturday	7:00 AM - 10:30AM 8:00AM - 11:00AM
<u>*Acoustic Brunch</u>		Sunday 8:00 AM - 2:00PM *live music begins at 10:30am
<u>Lunch</u>	Monday – Friday	11:30 AM - 2:00PM
<u>Dinner</u>	Sunday – Thursday Friday – Saturday	5:30 PM - 10:00 PM 5:30 PM - 10:30PM

The Main Bar at Mooo.... is open

Monday – Saturday	11:30 AM - Close
Sunday	12:00 PM – Close

For your convenience, a 20% gratuity paid directly to the wait staff will automatically be added to each in-room dining order placed.

During all observed holidays, Mooo.... Will be OPEN, but with limited dining hours. Please ask the concierge desk for more details at **ext. 2616**

BREAKFAST MENU SERVED 6AM – 10:30 AM

all egg dishes are accompanied by home fries and a choice of toasted white, wheat, multigrain, rye or gluten free toast

EGG DISHES....

The “XV Bacon” Breakfast

two eggs and style with your choice of applewood smoked bacon, sausage links or hamsteak **15**

Mooo.... Omelet

black forest ham, gruyere, onions and peppers **19**

Spinach and Egg White Omelet 16

Steak and Eggs

10 ounce center cut N.Y. Sirloin, three scrambled eggs **26**

SPECIALTIES....

Poached Eggs Benedict

english muffin, ham, hollandaise sauce **19**

Rustic Prime Corned Beef Hash

sunny side eggs **21**

Three Egg Frittata Florentine

spinach, exotic mushrooms, gruyere cheese **16**

Belgian Waffles

strawberries, whipped cream, vermont maple syrup **16**

Griddled Pancakes

vermont maple syrup **16**; add blueberries, bananas or chocolate chips **18**

Duck Trap Smoked Salmon

traditional accompaniments, toasted bagel **24**

Continental Breakfast

Chef's daily selection of pastry, muffins and croissants, choice of juice, coffee or tea **18**

SIDES....

Irish Oatmeal **7** Assorted Cereals **7**

White, Wheat, Multigrain, Rye, or Gluten Free Toast **5**

Bagel with Cream Cheese **8**

Seasonal Fruit Plate **18** / Half **10**

Seasonal Berries **14**

Organic Yogurt & Berries **16**

Berries & Housemade Granola **18**

O'Brien Home Fries **7**

Applewood Smoked Bacon, Hamsteak or Handcrafted Pork Sausage **7**

JUICE, COFFEE & BEVERAGES.... available 24 hours

Freshly Squeezed Orange, Grapefruit, Tomato, Apple, Cranberry or Pineapple Juice **7**

Freshly Brewed Khave Coffee **6** small **10** large (2-4ppl)

Selection of Loose Leaf M.E.M Teas **6**

Hot Chocolate **6**

Milk Shake chocolate or vanilla **8**

Espresso **6**

DBL Espresso **8**

Cappuccino, Americano or Café au Lait **7**

Aqua Panna Flat Bottled Water or San Pelligrino Sparkling Bottled Water **10**

Sodas (Pepsi, Diet Pepsi, Ginger Ale, Tonic, Club Soda) **4**

ALL-DAY MENU SERVED EVERYDAY 11AM - 10PM

APPETIZERS & SALADS....

Japanese Wagyu Beef Dumplings 21

Steak Tartare 18

Painted Hills Beef Sirloin Carpaccio

slight smoke, pecorino romano, pickled beech mushrooms 19

Potato and Leek Chowder

whole belly clams, handmade oyster crackers 12

Native Oyster Stew

smoked bacon, tomato concasse 18

Maine Lobster Bisque

cognac and sherry 14

Chicken Noodle Soup

our own take on the classic 12

Traditional Caesar Salad

parmesan, croutons 14 add grilled chicken 16

Lacinato Kale

lemon, garlic parmesan 14

Grilled Shrimp & Baby Kale

lemon, garlic parmesan 24

Crisp Baby Iceberg

great hill blue cheese, bacon 14

Garganelli Bolognese

dry aged beef, pork, tomato & parmesan 14/27

CHILLED SEAFOOD & CAVIAR....

East Coast Oysters

six each on the half shell, raspberry mignonette, classic cocktail sauce and horseradish
18

West Coast Oysters

six each on the half shell, raspberry mignonette, classic cocktail sauce and horseradish
24

Classic Chilled Gulf Shrimp

six each, cocktail sauce **26**

Sushi Grade Tuna Tartare

ginger, citrus and soy, house made sesame crackers **21**

New England Littlenecks

six each on the half shell **15**

Israeli Osetra Caviar 145

30 grams, traditional accompaniments

Grand Seafood Platter 90

SANDWICHES & HAND TOSSED PIZZA'S

gluten free bread available upon request

12oz Burger

vermont cheddar, sautéed onions, brioche roll, fries **18**

Grilled Chicken Club

sourdough toast, applewood smoked bacon, lettuce, tomato **16**

Classic B.L.T

toasted sourdough bread, mayonnaise, smoked bacon and tomato **14**

Grilled Wagyu Beef Hot Dog

sautéed onions, mustard, brioche bun **12**

Mini Wagyu Burgers

caramelized onions, tomato jam, gaufrettes **18**

Maine Lobster Roll & Salad 28

Tomato & Mozzarella Pizza

vermont burratini, oregano, basil, 12 inch **18**

Housemade Pork Sausage Pizza

lacinato kale, ricotta, three cheeses, caramelized onion, 12 inch **24**

Maine Lobster Pizza

four cheese, sauce americaine, melted leeks **36**

Mooo.... A L A C A R T E S T E A K S

°served with roasted garlic and bone marrow butter

- ***Prime New York Sirloin**° 10 ounce 38
 - ***Prime New York Sirloin**° 14 ounce 48
 - ***Painted Hills New York Sirloin**° *all natural, grass and grain fed* 14 ounce 44
 - ***Pepper Crusted Prime Sirloin Au Poivre** ° 14 ounce 49
 - ***Rib Eye Steak**° 12 ounce 38
 - ***Rib Eye Steak**° 18 ounce 42
 - ***Bone-In Delmonico**° 24 ounce 48
 - ***Prime Dry Aged Ribeye**° 16 ounce 59
 - ***Del Terruño Ribeye**° 12 ounce, *free range, 100% grass fed, uruguay* 42
 - ***Filet Mignon**° 8 ounce 42
 - ***Filet Mignon**° 12 ounce 52
 - ***Bone-In Filet Mignon**° 14 ounce 55
 - * **Prime Porterhouse** 24 ounce 59
 - ***Japanese A5 Wagyu Sirloin**° 6 ounce 160
- Add Jumbo Gulf Shrimp** *garlic, white wine, lemon* 18

S I D E S....

Sautéed Onions 6

Steamed Asparagus *hollandaise (of course)* 14

Exotic Mushroom Mix 18

B & B Mushrooms *butter and brandy* 12

Sautéed Spinach & Garlic 9

Whipped Potato 6 / large 10

Truffle Parmesan Fries 12

Maine Lobster Mac & Cheese 18 *without lobster* 12

Mooo.... SPECIALTIES

Housemade Semolina Linguini (vegetarian)

garlic oil, cherry tomatoes, basil leaves, reggiano parmesan **18**

Toasted Quinoa (vegetarian, gluten free)

seasoned with roasted apple, served with market vegetables **18**

Linguini & White Clams 24

Wiener Schnitzel

brown butter, egg & capers **34**

Skillet Roasted Semi Boneless Cornish Game Hen

lemon & garlic **26**

CHEF SPECIALTIES 5:30PM – 10PM

ENTREES....

10oz American Wagyu Steak Frites

strube ranch texas **36**

Tenderloin of Beef Wellington (Mooo.... signature dish)

foie gras, duxelle, madeira **51**

Grilled Colorado Rack of Lamb

maitre d hotel butter, mint pate de fruit **49**

Shrimp Scampi

10 gulf shrimp, garlic butter, white wine, lemon, parsley **47**

Grilled Faroe Island Salmon

Chef's seasonal preparation **38**

Maine Lobster Imperial

Chef's seasonal preparation **MARKET**

SIDES....

Panko & Parmesan Crusted Onion Rings 12

Creamed Spinach 7 large 13

Yukon Gold Potato Skins cheddar, swiss, bacon 12

DESSERTS SERVED EVERYDAY 11AM - 10PM

SWEET ENDINGS....

Devil's Food Cake

chocolate ganache, vanilla ice cream **12**

Vanilla Bean Crème Brûlée

served with biscotti **12**

Bananas Foster

vanilla ice cream, caramelized bananas, warm rum sauce **14**

Cheese Plate

chef's selection **18**

Assorted Housemade Ice Creams or Sorbets

two scoops, served with a lemon tuile **9**

Additional sweet treats may be ordered from the Moo... Dessert Menu

COFFEE & BEVERAGES....

Freshly Brewed Khave Coffee **6** small **10** large (2-4 ppl)

Hot Chocolate **6** Milk Shake chocolate or vanilla **8**

Espresso **6** DBL Espresso **8** Cappuccino, Americano or Café au Lait **7**

Selection of Loose Leaf M.E.M Loose Leaf Teas **6**

Aqua Panna Flat Bottled Water or San Pelligrino Sparkling Bottled Water **10**

Sodas (Pepsi, Diet Pepsi, Ginger Ale, Tonic, Club Soda) **4**

WINES BY THE GLASS

Sparkling

NV	Duval Leroy, Rosé, Champagne, France	23
NV	Taittinger, Brut, Champagne, France	21

White

2014	Mud House, Sauvignon Blanc, Marlborough, New Zealand	13
2013	Simonnet-Febvre, Chablis, Chardonnay, Burgundy, France	16

Red

2013	Lincourt, Pinot Noir, Santa Rita Hills, California	16
2010	Amphora, Zinfandel, Dry Creek Valley, Sonoma, California	17
2012	Emblem, Cabernet Sauvignon, Napa Valley, California	21

DESSERT and PORT WINES

2012	Inniskillin, Icewine, 'Vidal', Niagara Peninsula, Canada	20
NV	Ramos Pinto, 10 year Tawny	12
NV	Ramos Pinto, 20 year Tawny	18

SINGLE MALT SCOTCH

Balvenie 12 year 'Double Wood' (Speyside)	18
Glenfiddich 15 year 'Solera Reserve' (Speyside)	17
Macallan 12 year (Speyside)	17
Oban 14 year (Highland)	18
Lagavulin 16 year (Islay)	23
Highland Park 18 year (Orkney)	30

COGNAC and ARMAGNAC

Courvosier, 'Imperial', XO	35
Hennessy, VSOP	21
Hennessy, XO	50
Remy Martin, VSOP	17
Remy Martin, XO	40
NV Larresingle, 'Reserve Trésor', VSOP	13
NV Larresingle, XO	16

Please ask for our full Wine List as well as our full Reserve Scotch List by dialing 2206 for in-room dining.

HALF BOTTLES

Sparkling

NV	Billecart-Salmon, Brut Rosé, Marne	110
NV	Ferrari, Brut, Alto Adige, Italy	45

White Wine

2011	Miner Family Winery, Viognier, 'Simpson Vineyard', Napa Valley, California	40
2012	Patz & Hall, Chardonnay, 'Dutton Ranch', Russian River, California	55
2012	Robert Sinskey Vineyards, Pinot Blanc, Los Carneros, California	50
2010	Château Vitallis, Pouilly-Fuissé, France	45
2012	Domaine Fournier, 'Les Belles Vignes', Sancerre, France	45

Red Wine

2012	Argyle, Pinot Noir Reserve, Willamette Valley, Oregon	45
2011	Hendry Ranch, Zinfandel, 'Blocks 7 & 22', Napa Valley, California	60
2012	Hirsch Vineyards, Pinot Noir, 'San Andreas Fault', Sonoma Coast, California	75
2011	Domaine Tollot-Beaut, Chorey Les Beaune, Burgundy, France	90
2009	Chimney Rock, 'Stag's Leap District', Cabernet Sauvignon, Napa Valley, California	95
2012	Silverado Vineyards, Cabernet Sauvignon, Napa Valley, California	65
2011	Kenzo Estate, 'Rindo', Cabernet Blend, Napa Valley, California	160
2009	Gaja, Barbaresco, Piedmont, Italy	310

BEERS

Cisco Brewers, Sankaty Light, Nantucket, MA 8	Radeberger, Pilsner Germany 8
Allagash White, Portland, ME 9	Heineken, Amsterdam 8
Cisco Brewers, Whale's Tale, Nantucket, MA 8	Chimay Blue, Belgium 15
Lagunitas, IPA, Petaluma, CA 8	Julius Echter, Hefe-Weizen, Germany
11	
Samuel Adams, Lager, Boston, MA 8	Amstel Light, Amsterdam 8
Samuel Adams, <i>Seasonal</i> , Boston, MA 8	Clausthauler, <i>Non Alcoholic</i> ,
Germany 8	
Pretty Things, Jack D'Or, Somerville, MA (22 oz) 16	
Spencer, Trappist Ale, Spencer, MA 12	
Sam Adams, Light, Boston, MA 8	
Downeast Cider, Charlestown, Boston, MA 8	

KIDS MENU SERVED MONDAY - SUNDAY 11AM-10PM

THE "KIDS ARE ALRIGHT" AT XVB....

Tomato & Mozzarella Pizza for One
no green stuff! Just red and white **16**

Pigs in Blanket
japanese wagyu beef hot dog wrapped in pastry* **16**

Mooo....Mac n Cheese
housemade elbow macaroni with a five-cheese blend **12**

Classic Chicken Fingers
honey mustard and Lou Jeans BBQ sauce*
homemade from scratch but made to look like the "frozen" kind **14**

Chef's Happy Meal
hamburger or cheeseburger, french fries, fruit cup **16**

Chicken Noodle Soup
our own take on the classic **12**

Carrot and Celery Sticks
buttermilk ranch dressing on the side **8**

**carrot and celery sticks may be ordered in substitution for fries*

"DAWGONE" MENU SERVED MONDAY - SUNDAY 11AM-10PM

THE DAWGONE MENU FOR DOGS....

German Shepherd's Pie
braised ground beef, corn and whipped potato **12**

Meat Falls Off the Bone Rib
large meaty bone from a prime aged rib *(when available)* **6**

The Kobe Hound Dog
split, grilled and chopped wagyu beef hot dog, boston baked beans **16**

Give the Dog a Bone
petite bone from a rib eye steak, perfect for the little ones **6**

Lean and Keen
grilled chicken breast, rice and carrots **12**

Peanut Butter Dog Biscuits
made fresh daily buy our pastry Chef **6**

**OVERNIGHT MENU SERVED
MONDAY - SATURDAY 11PM-6AM & SUNDAY 10PM-7AM**

Potato and Leek Chowder

whole belly clams, housemade oyster crackers **12**

Caesar Salad

reggiano parmesan **14**

Smoked Salmon

traditional accompaniments **24**

Semolina Linguini

garlic oil, cherry tomatoes, basil leaves, reggiano parmesan **18**

12oz Burger

vermont cheddar, sautéed onions, brioche roll, fries **18**

Chicken Club Sandwich

grilled chicken breast, applewood smoked bacon, lettuce, tomato
on toasted white bread served with french fries **16**

H A N D T O S S E D P I Z Z A ' S

Tomato & Mozzarella Pizza

vermont burratini, oregano, basil, 12 inch **18**

Housemade Pork Sausage Pizza

lacinato kale, ricotta, three cheeses, caramelized onion, 12 inch **24**

Maine Lobster Pizza

four cheese blend, sauce americaine, melted leeks, lemon aioli, 12 inch **36**

D E S S E R T S

Devil's Food Cake

chocolate ganache, vanilla ice cream **12**

Assorted Housemade Ice Creams or Sorbets

two scoops, served with a lemon tuile **9**

ROOM SERVICE BANQUET MENU....

HORS D' OUEVRES \$7 per piece

Chilled Gulf Shrimp
classic cocktail sauce

Steak Tartare
brioche toast

Lobster Salad
country toast

Classic Chicken Salad
grilled baguette toast

Tuna Tartare
crispy wonton, pineapple confit

STATIONARY HORS D' OUEVRES *Prices listed are per person*

Cheese Plate
seasonal fruit, crackers **14**

Vegetable Crudit 
3 assorted dips **12**

Sliced Prime New York Sirloin
petite soft rolls, saut ed onions, Mooo steak sauce **38**