

XV Beacon & 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 menus, which are also available, please do request a copy from **In-Room Dining at extension #2206**.

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 the 1700s 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. Private tastings are available & can be arranged with the restaurant staff directly **at extension #4801**.

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 **extension #4608**.

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

The Main Bar at Mooo.... is open

Monday – Friday	11:00 AM – 11:30PM
Saturday & Sunday	10:00 AM – 11:30PM

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

**Please note a \$5 Delivery Charge will be applied to your final bill.
The Delivery Charge is not a gratuity and will not be distributed to the staff.**

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

Before placing all orders, please do inform your server if a person in your party has a food allergy

BREAKFAST MENU SERVED 6AM – 10:30 AM

*all egg dishes are accompanied by o' brien potatoes and a choice of toast:
white, wheat, multigrain, rye or gluten free toast*

EGG DISHES....

The "XV Bacon" Breakfast

two eggs any style with your choice of applewood smoked bacon, chicken sausage, pork sausage 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 new york sirloin, two eggs any style **26**

SPECIALTIES....

Traditional Eggs Benedict

english muffin, smoked pork, hollandaise sauce **19**

Rustic Prime Corned Beef Hash

sunny side eggs **22**

Three Egg Frittata Florentine

spinach, exotic mushrooms, gruyere cheese **19**

Belgian Waffles

strawberries, 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

Pastry Chef's daily selection of pastry, muffins and croissants, choice of juice, coffee or tea **22**

Irish Oatmeal

raisins, blueberries, brown sugar **12**

Avocado Toast

sunny side up egg, cilantro, tomato **16**

BREAKFAST BOWLS....

Greek Yogurt & Berries

greek yogurt, goji berries, chia seeds, toasted oats & hemp **22**

Banana & Coconut

raw coco nib, peanuts, almonds, flax seeds, cinnamon greek yogurt **22**

Kale & Spinach

egg whites, quinoa, avocado, espelette chili, sesame & sunflower seeds **22**

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SIDES....

Assorted Cereals **7**

White, Wheat, Multigrain, Rye, or Gluten Free Toast, English Muffin, Plain Bagel **5**

Bagel with Cream Cheese **8**

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

Seasonal Berries **14**

Organic Yogurt & Berries **16**

Berries & Housemade Granola (contains nuts) **18**

O'Brien Potatoes **7**

Applewood Smoked Bacon **7**

Hamsteak **7**

Chicken Sausage or Handcrafted Pork Sausage **7**

SMOOTHIES

The Detox

mixed berries, orange juice, lemon, honey & chia seeds **9**

The Lean Green

kale, spinach, ginger, pineapple, banana, almond milk & flax seeds **9**

JUICE, COFFEE & BEVERAGES....

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

Freshly Brewed illy Coffee **7** small **10** large (2-4 ppl)

Selection of Dammann Frères Loose Leaf Teas **6**

Hot Chocolate **6**

Milk Shake chocolate or vanilla **8**

Espresso **7**

DBL Espresso **9**

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

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

Sodas (Pepsi, Diet Pepsi, Sierra Mist, Tonic & Club Soda) **4**

Before placing your order, please inform your server if a person in your party has a food allergy

ALL-DAY MENU SERVED EVERYDAY 11AM - 10PM

APPETIZERS & SALADS...

Japanese Wagyu Beef Dumplings 21

Steak Tartare 18

Painted Hills Beef Sirloin Carpaccio

pecorino romano, pickled beech mushrooms 19

Potato and Leek Chowder

whole belly clams, handmade oyster crackers 12

Maine Lobster Bisque

cognac and sherry 14

Chicken Noodle Soup

our own take on the classic, saltine 12

Traditional Caesar Salad

parmesan, croutons 14 add grilled chicken 16

Crab Imperial Quinoa Salad

king crab, quinoa, mizuna, bell peppers, chardonnay vinaigrette 26

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

Veal Parmesan

tomato, basil, oregano, burratini, parmesan, garganelli, evoo, garlic 28

Artisan Cheese Plate

sea salt crackers, local honey comb, marcona almonds 18

Before placing your order, please inform your server if a person in your party has a food allergy

CHILLED SEAFOOD & CAVIAR....

East Coast Oysters

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

West Coast Oysters

six each on the half shell, mignonette, 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 with alaskan king crab **20**

SANDWICHES & HAND TOSSED PIZZA

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, shoestring fries **18**

Maine Lobster Roll & Salad 28

Classic Grilled Cheese Panini

toasted country bread, vermont white cheddar, aioli, truffle fries **14**

Tomato & Mozzarella Pizza

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

Soppressata & Serrano Pizza

provolone, fontina, oregano, basil, 12 inch **21**

Exotic Mushroom & Ricotta Cheese Pizza

caramelized vidalia onions, baby arugula, vin cotto 12 inch **21**

Before placing your order, please inform your server if a person in your party has a food allergy.

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

Mooo A La Carte S T E A K S

A L a C a r t e M o o o S t e a k s

- * **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 46
- * **Pepper Crusted Prime Sirloin Au Poivre** 14 ounce 49
- * **Ribeye Steak** 12 ounce 38
- * **Ribeye Steak** 18 ounce 42
- * **Bone-In Painted Hills Ribeye** *all natural, grass and grain fed* 22 ounce 68
- * **Prime Dry Aged Ribeye** 16 ounce 62
- * **Del Terruño Ribeye** 12 ounce, *free range, 100% grass fed, uruguay* 42
- * **Filet Mignon** 8 ounce 44
- * **Filet Mignon** 12 ounce 56
- * **Bone-In Filet Mignon** 14 ounce 57
- * **Prime Porterhouse** 24 ounce 59
- * **Japanese A5 Wagyu Sirloin** 6 ounce 160
- Add Pan Seared Hudson Valley Foie Gras** 2.5 ounces 18
- 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** *thyme, butter & brandy* 16
- Sautéed Spinach & Garlic** 9
- Whipped Potato** 6 / large 10
- Truffle Parmesan Fries** 12
- Maine Lobster Mac & Cheese** 18 *without lobster* 12

Before placing your order, please inform your server if a person in your party has a food allergy

Mooo.... S P E C I A L T I E S

House made 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 & New England Littlenecks 32

Wiener Schnitzel

brown butter, egg & capers **34**

Farm Raised Semi Boneless Cornish Game Hen

lemon & garlic **28**

CHEF SPECIALTIES 5:30PM – 10PM

ENTREES....

10oz Painted Hills Steak Frites

all natural, grass and grain fed, prime bavette **32**

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

foie gras, duxelle, madeira **54**

Grilled Colorado Rack of Lamb

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

Jumbo Shrimp & Housemade Pasta Scampi

garlic butter, white wine, parsley **47**

Grilled Faroe Island Salmon

Chef's seasonal preparation **42**

3 Lb. Maine Lobster

Chef's seasonal preparation **MARKET**

S I D E S....

Panko & Parmesan Crusted Onion Rings 12

Creamed Spinach 7 large 13

Yukon Gold Potato Skins cheddar, swiss, bacon **12**

Before placing your order, please inform your server if a person in your party has a food allergy

DESSERTS SERVED EVERYDAY 11AM - 10PM

SWEET ENDINGS....

Double Chocolate Cake

chocolate ganache, vanilla ice cream **12**

Vanilla Bean Crème Brûlée

butter cookie, seasonal berries **12**

Bananas Foster

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

Assorted Housemade Ice Creams or Sorbets

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

Just Baked Chocolate Chip Cookies 12

Additional sweet treats & personalized specialty cakes may be ordered from the Mooo.... Dessert Menu & from our Executive Pastry Chef

COFFEE & BEVERAGES....

Freshly Brewed illy Coffee **7** small **10** large (2-4ppl)

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

Espresso **7** DBL Espresso **9** Cappuccino, Americano or Café au Lait **7**

Selection of Dammann Frères Loose Leaf Teas **6**

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

Sodas (Pepsi, Diet Pepsi, Sierra Mist, Tonic & Club Soda) **4**

SMOOTHIES

The Detox

mixed berries, orange juice, lemon, honey & chia seeds **9**

The Lean Green

kale, spinach, ginger, pineapple, banana, almond milk & flax seeds **9**

Before placing your order, please inform your server if a person in your party has a food allergy

YOUNG ADULTS 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** with lobster **18**

Classic Chicken Fingers

honey mustard and Lou Jeans BBQ sauce* **14**

Chicken Noodle Soup

our own take on the classic **12**

Carrot and Celery Sticks

buttermilk ranch dressing on the side **8**

Just Baked Chocolate Chip Cookies 12

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



FAMILY/COUPLES MOVIE NIGHT....

(available after 5:00pm)

Play All Day in the city and then treat yourself to a relaxing night of easy fun. Dim the lights and make yourself at home at XVB. The 'Movie Night' package includes

- A movie of your choice from our in-room options (*movies start from \$12.99*) and will be charged separately to your room
- 2 of your favorite 12 inch hand-tossed pizzas from our in-room dining menu
- 2 Jumbo Movie Night Tubs of Buttered Popcorn
- 2 Boxes of Classic M&M's, 2 Boxes of Swedish Fish & Large Bag of Twizzler's
- 4 Non-Alcoholic Mooo.... Mocktails for you and your young adults

\$130 (family up to four) **\$65** (single/couple, half food quantities listed)

Mooo.... "Mocktails"

Briar Patch / Blackberry Syrup, Lime Juice, Ginger Beer	9
House at Mooo Corner / L'Andana Honey, Mint, Lemon Juice	9
Clover Society / Raspberries, Lemon Juice, Orgeat, Soda, Egg White*	12

Before placing your order, please inform your server if a person in your party has a food allergy



"PAMPER YOUR POOCH" ENHANCEMENTS

Step onto the Boston Common, with its 'off-leash areas and paved paths', there are ample opportunities for exercising with your pooch just outside the hotels door. Dog walking, pet sitting & spa treatments can be arranged with the hotel prior to your stay, or *in-house* by contacting the concierge desk at **ext. 2616**. Doggie waste bags are also available upon request at the hotel front desk.

All pups are pampered with homemade dog biscuits, spring water and a cozy bed

FIDO'S BIRTHAY PAW-TY

Treat your best friend during their special birthday stay-over

Choice of a meal from our "Dawgone" menu below

A Birthday Pup-Cake on a customized name-plate

KONG Classic Dog Toy Gift *(peanut butter filled)*

A Paw-ty Hat for that special photo-op **45**



FIDO'S PAWSH SPA-DAY

Because our best friends deserve to be pampered too....The Concierge Team will assist with booking your pet's day at the spa. Grooming times vary, please book in advance. **ext. 2616**

Transportation to & from the hotel for your pup

Wash & Dry Service

Nail Trim

Lean & Keen grilled chicken breast, rice and carrots **12 *(plus cost of spa treatments, prices vary)*

*(** PLEASE CALL TO ARRANGE TIME FOR MEAL)*

THE 'DAWGONE' MENU IS FOR OUR "CANINE FRIENDS"....



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**



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

Peanut Butter Dog Biscuits

made fresh daily by our Pastry Chef **6**

Before placing your order, please inform your server if your pet has a food allergy or is on a special diet

OVERNIGHT MENU SERVED

MONDAY - SATURDAY 10PM-6AM & SUNDAY 10PM-7AM

Potato and Leek Chowder

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

Caesar Salad

reggiano parmesan **14**

Grilled Wagyu Beef Hot Dog

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

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**

HAND TOSSED PIZZA

Tomato & Mozzarella

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

Soppressata & Serrano

provolone, fontina, oregano, basil, 12 inch **21**

Exotic Mushroom & Whipped Ricotta

caramelized vidalia onions, baby arugula, vin cotto 12 inch **21**

Classic Pepperoni

provolone, fontina, oregano, basil, 12 inch **18**

DESSERTS

Double Chocolate Cake

chocolate ganache, vanilla ice cream **12**

Assorted Housemade Ice Creams or Sorbets

two scoops, served with a lemon tuile 9

Just Baked Chocolate Chip Cookies 12

Before placing your order, please inform your server if a person in your party has a food allergy

Our Boston 'Experiences'

Picnic In The Park....

(available after 11:00am)

Enjoy the splendor of The Boston Common or The Esplanade with a delightfully prepared picnic basket.

We kindly request that all orders be placed two hours before you wish to enjoy your picnic.

Before placing your order, please inform your server if a person in your party has a food allergy.

Substitutions can be made for allergies, or to accommodate certain dietary restrictions.

The Moo.... Picnic For Two 80.

Maine Lobster Roll & Classic Waldorf-Style Chicken Salad Sandwich

Niçoise Salad, Olives, Tomatoes, Potatoes, Hard Boiled Egg, Chardonnay Vinaigrette

Seasonal Whole Fruits

Chef's Assorted Cookies

Cape Cod Potato Chips

Spring Water

The Boston Common Picnic For Two 120.

Maine Lobster Roll & Roasted Vegetable Sandwiches

Chilled Gulf Shrimp (4 each)

Baby Tomato, Cucumber, Basil Leaf & Red Onion Salad

Chef's Assorted Petit Fours & Cookies

Cape Cod Potato Chips

2 Moo.... Mocktails

Spring Water

The Boston Tea Party For Four 220.

Assorted Tea Sandwiches:

Roast Beef, Lobster Salad, Truffled Egg Salad & Roasted Vegetable

Market Vegetable Crudités with (2) Assorted Dips

Mixed Seasonal Berries

Chef's Assorted Petit Fours & Cookies

New England Salt Water Taffy

4 Tea Infused Moo.... Mocktails

Spring Water

The Remarkable Moo.... Boston Experience for Two By Land 250.

***By Sea 420.** *(plus cost of charter)*

We kindly request three hours notice before you wish to enjoy this experience.

"By The Sea" excursions need an advanced notice of up to four hours & booked through hotel

concierge, ext. 2616 aboard the "Tupelo Honey". *(based on seasonal availability)*

Chilled Gulf Shrimp (4 each)

Artisanal Cheese Plate with Sea Salt Crackers

Green Market Crudités with (2) Assorted Dips
30 grams Israeli Osetra Caviar with Traditional Accompaniments
Seasonal Fruit Pie & Death By Chocolate Dessert
*Krug, 'Grande Cuvee', Reims, Champagne (MV 375ml) or *Seasonal Local Beers (4)
Still Bottled Water

**Picture This:* You and your loved one(s) are cuddled up on the bow of a 100 year old majestic Friendship sloop. The wind is skipping over the bow while the two of you share a bottle of Krug. The view is breath taking, the stars are out to play and you can hear the waves gently slap against the hull of your privately chartered sailboat. The moon guides the captain as he makes your sail on Boston Harbor as peaceful and intimate as possible. You can sit back, relax and take in the magical Boston Harbor skyline.

*Fees will be added to your total bill if baskets or blankets are returned damaged
Pashminas are available upon request during the fall & winter months for your convenience*

The Freedom Trailers....

(available after 7:00am)

Whether walking the Freedom Trail, watching the Red Sox at Fenway Park, or visiting one of the many museums, there are plenty of solo & family-friendly activities in Boston. Our custom nylon backpacks have just the essentials needed to enjoy a day in & around the city. Walking maps are provided at the Concierge Desk.

For full excursion ideas, please inquire with the concierge desk for more details at ext. 2616

The Health Enthusiast 40. *(per person)*

Whole Raw Almonds
Blueberries
Mooo.... Trail Mix
Carrot Sticks
Seasonal Granola Bar
Seasonal Whole Fruit
1 bottle of Spring Water
(GoStak & Nylon Drawstring Bag is included)

The Young Trekker 50. *(per child)*

Gummy Bears
Pepperidge Farm Goldfish Crackers
Mooo.... Trail Mix
Carrot Sticks
Seasonal Whole Fruit
Cape Cod Potato Chips
Motts Apple Juice Box or Spring Water
(GoStak & Nylon Drawstring Bag is included)

The Adventure Family Pack For 4 220. *(per family)*

Peanut Butter & Jelly Sandwiches
Raisins, Cranberries & Sunflower Seeds
Whole Raw Almonds
Mooo.... Trail Mix
Celery & Carrot Sticks
Chocolate Chip Cookies
Bottled Spring Water
(4 GoStaks & 4 Nylon Drawstring Bags are included)

Before placing your order, please inform your server if a person in your party has a food allergy

WINES BY THE GLASS

Please inquire for our full Wine or Reserve Menu

Sparkling

NV	Pergolo, Prosecco, 'Brut' Veneto, Italy	12
MV	Roederer, Brut, Champagne, France	21
MV	Ruinart, Brut Rosé, Champagne, France	38

White

2015	Cantina Terlano, Pinot Grigio, Alto Adige, Italy	16
2016	Mud House, Sauvignon Blanc, Marlborough, New Zealand	13
2015	Landmark, 'Overlook', Chardonnay, Sonoma, California	16

Red

2013	Clos du Val, Pinot Noir, Napa Valley, California	16
2012	Duckhorn, 'Paraduxx', Red Blend, Napa Valley, California	21
2013	Stag's Leap Wine Cellars, 'Hands of Time Napa Valley, California	24

DESSERT and PORT WINES

2015	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
Balvenie 21 year, 'Portwood', (Speyside)	45
Glenfiddich 15 year 'Solera Reserve' (Speyside)	17
Glenlivet 1948, 40 year (Speyside)	135
Macallan 12 year (Speyside)	17
Macallan 'Prime Malt Reverence', 1968, 30 year (Speyside)	70
Oban 14 year (Highland)	18

Lagavulin 16 year (<i>Islay</i>)	23
Bruichladdich, Octomore, Edition: 07.1 (<i>Islay</i>)	50
Highland Park 18 year (<i>Orkney</i>)	30

COGNAC and ARMAGNAC

Courvosier, 'Imperial', XO (Cognac)	30
Hennessy, VSOP (Cognac)	21
Hennessy, XO (Cognac)	50
Remy Martin, VSOP (Cognac)	17
Remy Martin, XO (Cognac)	40
NV Larresingle, 'Reserve Trésor', VSOP (Armagnac)	13
NV Larresingle, XO (Armagnac)	17
1961 Château de Laubade, 'Founder's Reserve' (Armagnac)	125

HALF BOTTLES

Please inquire for our full Wine or Reserve Menu

Sparkling Wines

NV	Ferrari, Brut, Alto Adige, Italy	45
MV	Ruinart, Blanc de Blanc, Brut, Reims, Champagne	105
MV	Ruinart, Brut Rose, 1er Cru, Reims, Champagne	115
MV	Billecart-Salmon, Brut Rosé, Marne	110
MV	Krug, 'Grande Cuvee', Reims, Champagne	175

White Wine

2016	Jermann, Pinot Grigio, Friuli, Italy	45
2015	Adelsheim, Pinot Gris, Willamette, Oregon	30
2014	Merry Edwards, Sauvignon Blanc, Sonoma County	65
2014	Ramey, Chardonnay Russian River, California	55
2014	Patz & Hall, Chardonnay, 'Dutton Ranch', Russian River, California	65
2015	Domaine Pierre Matrot, Burgundy, France	40

Red Wines

2009	La Rioja Alta, 'Vigna Alberdi, Rioja Reserva, Spain	45
2014	Aurelien Verdet, Chambolle-Musigny, Burgundy, France	110
2013	Chapter 24, 'The Fire', Pinot Noir, Willamette Valley, Oregon	65
2014	Shafer, 'One Point Five', Cabernet Sauvignon, Stag's Leap, Napa Valley	110
2013	Quintessa, Cabernet Sauvignon, Rutherford, Napa Valley	235
2013	Stag's Leap Winery, 'Artemis', Cabernet Sauvignon, Napa Valle	85

2012	Dominus Estate, Cabernet Blend, Napa Valley, California	275
2012	Zenato, Amarone della Valpolicella Classico, Veneto, Italy	95
2011	Capanna, Brunello di Montalcino, Tuscany, Italy	60

Beers & Cider

Artifact Cider Project, Dry Cider, Everett, MA	8
Jack's Abby, 'House Lager', Framingham, MA	8
Lord Hobo Brewing, 'Boom Sauce, Imperial IPA, Woburn MA	10
Clown Shoes, 'Chocolate Sombrero', Stout, Ipswich, MA	9
Heineken, Amsterdam	8
Amstel Light, Amsterdam	8